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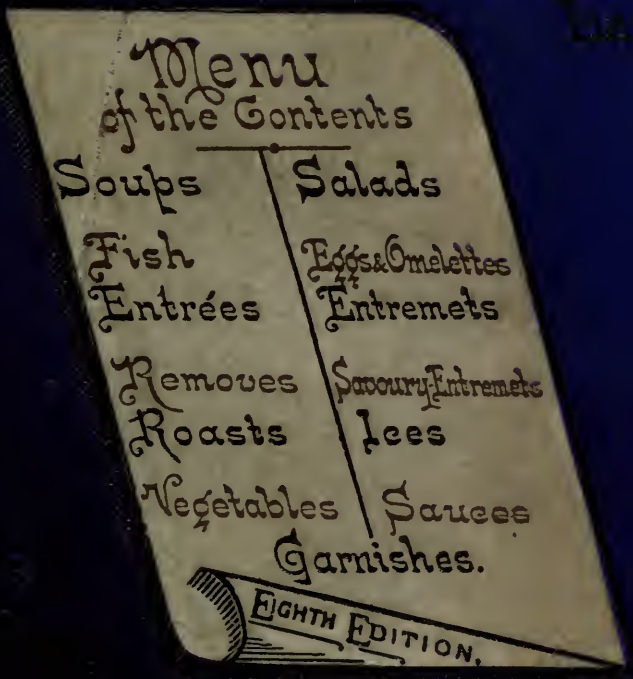

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MENUS MADE EASY.

MENUS MADE EASY;

OR

HOW TO ORDER DINNER AND GIVE THE DISHES THEIR FRENCH NAMES.

BY

NANCY LAKE,

AUTHOR OF "DAILY DINNERS."

THE EIGHTH EDITION,

REVISED AND ENLARGED.

LONDON:

FREDERICK WARNE & CO.

AND NEW YORK.

1894.

INTRODUCTION.

This publication is a humble endeavour to afford some assistance to ladies in the daily difficulty of what to order for dinner, and how to describe it.

Cooks are not generally gifted with fertile imaginations, and are inclined to get into a routine which is a source of annoyance to those who desire a variety of dishes, if not for themselves, at least for their friends. Ladies often wish to be ready with suggestions of a change in the proposals of the cook, and even when in some measure provided with these, a second difficulty arises—What are these dishes to be called? What are the correct technical names for them?

The French of cookery is a language of itself, and those who are not learned in it are often entirely at a loss when suddenly called on to write out a correct French menu with no other assistance than that of a dictionary. In carrying out this

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idea, lists of various dishes have been given, arranged in courses, with the French names, as well as the English equivalent or description.

It is not intended to give recipes, such as would be adequate for the preparation of the dishes in the kitchen; the dishes are only so far described as to enable the mistress to recognize them, giving a general idea of their ingredients and of their appearance when sent to table.

PREFACE TO REVISED EDITION.

In this edition a considerable number of dishes have been added, and such alterations made as are demanded by the changes of fashion.

Dishes of a very elaborate character have, for the most part, been rejected. They are often merely (what a botanist would term) "sports" from well-established originals, differing from them, perhaps, only in some details of fantastic decoration, the fashions of which are very short-lived, and are quickly succeeded by some newer fancy.

With regard to decoration, it is suggested that very fanciful effects should be avoided. In a zeal for originality in this respect, the object of all decoration—viz. to render the dish attractive—seems occasionally to be forgotten, and a contrary effect is produced. Dishes are presented more fit to adorn a confectioner's window than to appear at a gentleman's table.

Compounds of preserves and ices have actually been made to represent, with painful accuracy, boiled legs of mutton, boars' heads, etc., etc

It is a mistake, too, to give fantastic names to the dishes. A menu is intended to convey information, not to mislead or confuse; and few people care to bestow sufficient attention to the subject to enjoy a succession of "surprises."

Neither is a dish more generally appreciated for bearing an extravagant name—even when under such a name as *Sastartées à la Malay* are revealed the homely aspects of curried veal! One is reminded of the old saying, "Fine feathers do not make fine birds."

Names given to quenelles, creams, etc., often have reference to the fancy moulds in which they are dressed. For instance, *Petites crèmes au Chevalier* are creams steamed or set in moulds made to represent little horseshoes. So *petites cignes, petits chevaux, papillons,* etc., refer to the moulds.

Even *petites langues, petits jambonneaux, petits poulets,* do not necessarily imply something made of tongue, ham, or chicken.

Very few such names are introduced in these pages. They are obviously only the passing fashion of the moment, and do more credit to the

skill of the ironmonger than to that of the cook.

From the number of dishes described, it is hoped that it will be found easy to select such as shall be suited to the occasion for which they are required, whether for homely dinners, or for more elaborate entertainments. Complete menus of the former class will be found in the author's "Daily Dinners," which, with the assistance here given, may be enlarged or varied without difficulty.

In planning a dinner, ladies are reminded not to be content with dishes individually excellent, without regard to the contrast they bear to one another.

Variety is required, not only in the material, but also in the style of dressing, and in the accompanying sauces and garnishes.

Light and dark dishes should as far as possible succeed one another. The same sauce should not appear twice. Several sorts of pastry should be avoided. When cold dishes form part of the menu, they should be interspersed judiciously among the others.

The author has adhered to her original intention of giving descriptions rather than recipes. They will probably be sufficient, in most cases, to enable the mistress to give directions which a

fairly competent cook may carry out without the aid of a detailed recipe. But should they be found insufficient, recourse may always be had to some of the excellent cookery-books now published.

CONTENTS.

PAGE

INTRODUCTION v

PREFACE TO REVISED EDITION vii

CHAPTER I.

HORS D'ŒUVRES 1

CHAPTER II.

SOUPS OR POTAGES—Clear and thick 3

CHAPTER III.

FISH OR POISSONS—Different modes of dressing Fish; Shell-Fish and Fish Entrées 17

CHAPTER IV.

ENTRÉES—Of Beef, Veal, Mutton, Lamb, Pork, Poultry, Game 46

CHAPTER V.

REMOVES OR RELEVÉS—Of Beef, Veal, Mutton, Lamb, Pork, Poultry, Game 106

CHAPTER VI.

ROASTS, OR RÔTS 136

CHAPTER VII.

PAGE

VEGETABLES, OR LÉGUMES, AND SALADS 139

CHAPTER VIII.

EGGS AND OMELETTES 161

CHAPTER IX.

ENTREMETS—Cakes and Pastry, Puddings, Fritters, Compotes of Fruit, Creams, Jellies 166

CHAPTER X.

SAVOURY ENTREMETS 201

CHAPTER XI.

ICES, OR GLACES, AND SORBETS 214

CHAPTER XII.

SAUCES AND GARNISHES 218

INDEX 227

MENUS MADE EASY.

CHAPTER I.

HORS D'ŒUVRES.

A LARGE dinner may begin with one of the following hors d'œuvres :—

Huîtres *au naturel.* Oysters, served in the shells, with lemon, and slices of brown bread and butter.

Saucisson *de Bologne, de Lyons,* etc. Thin slices of Bologna, Lyons, or other sausage, garnished with small salad.

Sardines *à l'huile.* Sardines in oil ; *aux tomates,* in tomato sauce. *À la Royale,* they are served on shred celery, seasoned with oil and vinegar, and are garnished with strips of beetroot, gherkins, and white of hard-boiled egg.

Anchois. Anchovies ; *à la Diable,* devilled. *À la Burlington,* small fillets, seasoned with oil and vinegar, are rolled and served on slices of hard-boiled egg, garnished with shred lettuce ; garnished with capers and anchovy butter, they are *à la Victoria.*

Olives. Olives; *farcies*, stuffed. *À la Metropole*, they are stuffed with green butter, set in little moulds of aspic, and served on slices of Bologna or other sausage, garnished with green butter.

Caviar *sur croûtes.* Caviar spread on buttered croûtes. Garnished with prawns, it is called *aux crevettes.* As *Blini au caviar*, it is spread on buttered crumpets, well seasoned with lemon juice.

Lax *sur croûtes.* Lax on buttered croûtes.

If more variety is required, many of the dishes given in the chapter on savoury entremets will be found suitable.

Hors d'œuvres are usually served in very small fancy plates, one to each person.

CHAPTER II.

SOUPS OR POTAGES.

Soups may be divided into two classes: 1st. Clear, transparent soups, or *consommés*, of meat, game, or poultry, varying according to the floating garnish added to them. 2ndly. Thick soups, including purées of game, vegetables, etc.

At a large dinner, when there are two soups, one is thick and the other clear.

Consommé *à la Julienne* has a floating garnish of vegetables cut in strips.

à la Xavier has a garnish of threads of vegetables.

à la Jardinière is garnished with vegetables cut in small fancy shapes.

à la Brunoise has vegetables cut in small dice. This is sometimes called *Potage Faubonne.*

à la Printanière, or *Potage printanier,* has early summer vegetables cut in small shapes, with green peas and asparagus heads.

à la Kursel is Printanière soup with lettuces.

à la Chiffonade has lettuces stamped out with a cutter, and peas.

Consommé *à la D'Esclignac* has a garnish of turnips, and small squares of custard.

à la Royale and *à l'Impériale* have small shapes of custard, which may be white, or coloured red and green.

Printanier à la Royale has the vegetables as in "à la Printanière," and the little pieces of custard as in "à la Royale."

à la Portugaise is garnished with shreds of leeks, and French plums.

à la Française has a mixed vegetable garnish. With the addition of rice it is called *à la Fleury*.

à la Clermont has little slices of onion fried brown.

à la Crécy is garnished with shreds of carrots.

à la Prince has turnips cut into little balls.

à la Russe has shreds of carrot, celery and leeks.

à la Dustan has haricot beans.

à la D'Artois, or *à la Saint-Germain*, has a garnish of peas.

aux choux farcis has stuffed Brussels sprouts.

aux pommes olives has potatoes cut in the shape of olives.

aux trois racines is garnished with carrots, turnips and celery.

aux pointes d'asperges has asparagus heads. Any vegetable or herb may be used as a garnish, and the soup is named accordingly.

aux œufs pochés has poached eggs.

Consommé *aux profiterolles* has little baked balls of a light "choux" paste.

aux quenelles has very small quenelles.

à la Romaine has little quenelles made of bread-crumbs.

à la Bavière has quenelles made of semolina.

à la Florentine has cheese quenelles. This is sometimes called *à la Vénitienne.*

à la Parmentier has quenelles made of potatoes.

aux épinards has quenelles made with spinach.

aux petits jambonneaux has little quenelles of ham.

au macaroni has a garnish of macaroni; *au vermicelle* has vermicelli. Grated Parmesan should be served with these soups.

aux nouilles has poached strips of German paste made of flour, eggs, butter, etc.

aux pâtes d'Italie, sometimes called *Potage aux lazagnes,* has pieces of Italian paste.

à la semoule, au tapioca, and *au riz* are respectively garnished with semolina, tapioca, and rice.

aux huîtres is garnished with oysters.

aux œufs filés is garnished with an egg custard in threads, made by passing it through a colander.

à la Poissonnière is garnished with quenelles of fish.

à la Montglas has quenelles made of liver farce.

à la Sévigné has little shapes of chicken cream.

à la Prince de Galles has little pieces of chicken enveloped in forcemeat, pieces of custard cut in the same shape, and asparagus points.

Consommé *à la Colbert* has a garnish of lettuce, celery, Jerusalem artichokes and button onions.

à la Jerusalem, or *à la Palestine*, has Jerusalem artichokes cut into very small balls.

à la macédoine is garnished with several kinds of vegetables.

à la Nivernaise has vegetables cut in thin small shapes, Italian paste, and quenelles cut in slices. Another soup which bears the same name is garnished with quenelles made of a purée of carrots.

à la Duchesse is garnished with little balls of a light cheese paste and small shapes of vegetables.

à la Napoléon has tiny rissoles in paste boiled in the consommé.

à la Lélie has shreds of chicken, almonds, carrot and tarragon.

à l'Innocent has shreds of chicken and almonds, with quenelles, and little shapes of custard.

à la Pompadour has little shapes of vegetables and custard of several different colours.

à la Bernhardt has little slices of marrow, tiny quenelles, and watercress.

à la Grande Duchesse has little anchovy quenelles and cheese quenelles, and shreds of chicken and tongue.

à l'Alexandra has small round slices of chicken, and cherries.

à la Christina is garnished with chestnuts and cherries.

Consommé *à la Valetta* has slices of Tangerine oranges and shreds of the peel.

à la D'Orléans has little quenelles coloured green, red and white.

à la Rachel has green, red and black quenelles, made with tarragon, lobster and truffle. Another soup of this name is garnished with little shapes of steamed white and yolk of egg, carrot, turnip and French beans.

à la Rosière has little cheese quenelles and ham quenelles.

à la Chasseur has little quenelles of game. A clear game soup is also called by this name.

à la Duc de York is a clear game soup, garnished with quenelles of game.

à la Princesse is a clear chicken soup, garnished with vegetables cut in fancy shapes.

de poisson is a clear fish soup.

à la Dufferin is a clear curried fish soup. It is served with rice and little round slices of fillets of soles.

à l'Indienne is clear Mulligatawny soup.

Potage *Baraquine* is garnished with tapioca, and strips of chicken and truffles.

croûtes au pot has toasted crusts.

de riz au gras is Brunoise or Jardinière soup with the addition of rice.

Bouillon is gravy soup, or broth. It may be served *au riz*—with rice, or *à la Colbert*—with poached eggs.

The following soups can be either clear or thick:—

Potage à la tortue. Turtle soup.

Potage *à la fausse tortue.* Mock turtle.
aux abatis d'oie. Giblet.
aux queues de bœuf. Ox-tail. Thick ox-tail soup is called *queues de bœuf à l'Anglaise.*
tête de veau. Calf's head.
aux grouses. Grouse.
aux perdreaux. Partridge.
aux faisans. Pheasant.
aux bécasses. Woodcock.
au lapereau. Rabbit.
au lévraut or *à la lièvre.* Hare.
à la venaison. Venison.
Of the thick soups there are also:—
Potage *queues de bœuf à l'Indienne.* A curry soup with pieces of ox-tail in it.
Mulligatawny. Curry soup. With this and all soups "à l'Indienne," rice is served on a separate dish.
à la Hesse. Ox-cheek soup.
aux rognons. Kidney soup. Ox-kidney soup is called *Potage à la Sydney.*
queues de veau. Calf's-tail soup. *À l'Indienne,* it is curried.
aux pieds de veau. Calf's-feet soup. With the addition of barley, it is called *à la Balmoral.*
tête de veau à l'Indienne. Calf's-head soup, curried.
aux queues d'agneau. Lamb's-tail soup.
à l'anguille. Eel soup.
à la Bisque. Crab soup.
Bisque à la Normande. Shrimp soup.

Potage *Bisque de homard.* Lobster soup.
à la bisque d'écrevisses. Crayfish soup.
aux huîtres. White oyster soup.
Dupoise. Mussel soup.
aux raviolis. Game stock with small pieces of forcemeat wrapped in paste.
à la Victoria. White soup with barley or rice.
à la Reine, or *à la Princesse.* Chicken purée with cream, garnished with quenelles of chicken, or with dice of fried bread.
à la chasseur. Game soup, garnished with pieces of the game.
aux herbes printanières. White soup with shred lettuces and other vegetables.
à la Russe. Brown soup with vegetables and round balls of sausage meat.
à l'Italienne. Fowl stock with purée from vegetables, anchovies, etc., garnished with small pieces of the fowl.
à la Régence is a game soup with barley, and hard-boiled yolks of eggs cut in small pieces.
à la Frankfort is a chicken soup garnished with asparagus points.
à la Prince de Galles is mock-turtle soup with quenelles.
à la Castelaine is a brown soup made of beef.
à l'Aurore is egg soup—of stock with yolks of eggs.
à l'Andalouse is a fish soup with purée of onions and tomatoes, garnished with pieces of crayfish or prawns.

Potage *à la Provençale* or *Bouillabaisse* is a fish soup with shred Portugal onions, garnished with fillets of several kinds of fish.

à la Comtesse. White soup of veal stock and sweetbreads, with dice of fried bread.

à la Chanoincsse. White soup with quenelles of fish, and mackerel roe cut in small square pieces.

à la Bonne Femme. White soup with yolks of eggs and shreds of green vegetables.

à la Colbert. White soup with poached eggs.

à la Milanaise is a white soup with grated cheese. It may be garnished with macaroni, or with vegetables cut in shreds.

à la Hollandaise is a white soup with cream and yolks of eggs.

à la Romaine is a white soup garnished with little balls of rice.

à la Duchesse is a white soup garnished with quenelles.

à la Moderne is a white soup with shreds of fried lettuce. This is often called *à l'Impératrice.*

à la Maltaise is a rich white soup, garnished with slices of oranges, and shreds of capsicums, chillies and of orange peel.

à la Florenza is a white soup with macaroni and grated cheese.

Crème à la Royale is a white soup with little dice shapes of cheese custard.

Crème à la Zingari is a white soup garnished with red, black and yellow quenelles.

Potage *Jardinière à la Hollandaise* is white soup with a Jardinière garnish.

Cockie leekie is made of pheasant or chicken with leeks. French plums may be added to it.

à la Friar Tuck is a chicken soup, garnished with pieces of the chicken and shreds of leeks.

au sagou is sago soup; *au tapioca*—tapioca soup. Garnished with strips of chicken, tongue and truffles, it is *Potage à la Gouffé*.

vermicelle à la Hollandaise is vermicelli soup with cream and yolks of eggs.

Pilau de riz is rice boiled in stock.

au mouton. Mutton broth served with the mutton in it.

à l'Irlandaise is mutton broth with potatoes.

à l'Ecossaise. Scotch broth of mutton with barley, chopped parsley, and vegetables cut in dice. Sheep's-head soup is also called by this name.

Hoche-pot. Hodge-podge soup, of mutton with vegetables.

de riz à la Turque. Mutton broth served with rice.

Pot-au-feu. Uncleared stock served with the vegetables in it.

Livonien. Purée of vegetables and rice, with cream and yolks of eggs.

Solférino. Stock with young vegetables, purée of tomatoes, chopped parsley, etc.

à la Grecque. Pea soup and Jardinière soup

with pieces of braised mutton. Another *Potage à la Grecque* is a fish soup with tomatoes, garnished with oysters.

Potage *à la Bagration.* White fish soup with curry powder, crayfish tails, chopped sole, and vegetables.

aux filets de soles. Veal or fish stock with fillets of sole.

à la Poissonnière, or *Crème de poisson.* White fish soup.

Bisque au riz is a shellfish soup with rice.

à la Nîmoise. Fish stock with yolks of eggs.

à la Brisse. Chicken soup with small shapes of vegetable cream, made of a purée of the vegetable with eggs.

à la Maréchale is a bread soup garnished with quenelles of crayfish or shrimps.

à la Tyrolienne is barley soup garnished with carrots.

à l'Allemande is white sago or tapioca soup with Brunoise vegetables.

à la Polonaise is a potato soup with cheese and macaroni.

à la Pluche is a potato soup with shreds of carrots.

à la Conservative is a purée of potatoes with cream and yolks of eggs, garnished with little red and white quenelles. It is sometimes made in the same way with a purée of carrots.

à la Boston is made with tomatoes, potatoes, and okra.

Potage *à la Flamande* is a white vegetable soup.

à la Jubilé is made of a purée of tomatoes and mushrooms.

à la Dauphine is a purée of peas and tomatoes, garnished with little strips of ham and of vegetables.

à la Modena is a spinach soup with eggs.

à la St. Louis is a purée of white vegetables with shreds of carrot.

d'amandes à la Colbert is a white almond soup, garnished with poached eggs.

au macaroni. Macaroni soup. With the addition of rice, it is called *à la Turque;* or with cream and yolks of eggs, *à la Hollandaise.* Garnished with little pieces of game, it is *à la Chasseur.*

Besides these there are the Purées:—

Purée de gibier. Purée of game.

Purée de lapereaux. Purée of rabbit.

Purée de grouses. Purée of grouse.

Purée de volaille. Purée of fowl. It may be served *à la Milanaise,* garnished with macaroni; or *à la Napolitaine,* with the addition of pounded almonds, and a garnish of pieces of chicken and tongue.

And the Vegetable Purées:—

Purée de pommes de terre. Potato purée. This is often called *Potage Parmentier,* on account of Parmentier having introduced potatoes into France. It may be curried and served *à l'Indienne;* or *aux quenelles,* garnished with

quenelles; *à la St. Germain*, with peas; *à la Milanaise*, with macaroni.

Purée de petits pois or *pois verts*. Purée of green peas. This can also be called *Potage à la D'Artois*. Served with whole peas in it, it is *Potage à la St. Germain*.

Potage à la Palestine. Purée of Jerusalem artichokes.

Potage à la Crécy. Purée of carrots.

Purée d'asperges. Purée of asparagus. It can be served *à la Princesse* with the addition of rice.

Purée de céleris. Purée of celery.

Purée de marrons. Purée of chestnuts.

Potage à la Bretonne. Purée of turnips. As *Purée de navets à la Française*, it is served with fried bread.

Purée de choux-fleurs. Purée of cauliflower. This soup with the addition of tapioca is called *Potage à la Chartreuse*.

Purée de concombres. Purée of cucumbers.

Potage à la Soubise. Purée of onions.

Purée d'épinards, or *Potage vert-pré*. Purée of spinach.

Purée de tomates, or *Potage à l'Américaine*. Purée of tomatoes. Served *à la Mancelle*, it is garnished with chestnuts.

Purée de potirons. Purée of vegetable marrow.

Potage à la Condé. Purée of red haricots.

Potage Poméranienne, or *à la Dustan*. Purée of white haricots.

Potage à la Chantilly. Purée of lentils.
Potage à la Stamboul. Purée of rice and tomatoes.
Purée d'artichauts. Purée of artichokes.
Purée d'oseille. Purée of sorrel.
Purée de fèves. Purée of beans.
Purée de pois. Purée of dried peas.
Purée de chicorée. Purée of endive.
Potage Crécy à la Chantilly. Purée of carrots and lentils.
Purée de marrons à la Mancelle. Purée of chestnuts with purée of game.

When made with the addition of cream, these purées are often called *Crème d'artichauts,* etc., instead of *Purée.*

Potage à la crème d'orge. Cream of barley soup. Garnished with quenelles of chicken, it is called *à la Marie Louise.*
à la crème de riz. Cream of rice. With the addition of Parmesan, it may be called *à la Milton.* Garnished with asparagus heads, it is *Potage à l'Argenteuil.*
à la crème de tapioca. Cream of tapioca.
à la crème d'avoine. Cream of oatmeal.

When chervil is added to a soup, *à la peluche,* or *à la chiffonade, de cerfeuil* may be appended to the name. With poached eggs, it is called *à la Colbert,* or with mixed vegetables, *à la Paysanne.*

If maigre soups are required, *Potage Julienne,* and many of the vegetable soups, may be made without stock. The following are also suggested:—

Potage *au lait d'amandes* is made of rice milk and almond milk.

aux noix de coco. Cocoanut soup.

à la Paysanne. Mixed vegetable soup.

à la Savoyarde. Vegetable soup, poured over slices of bread sprinkled with grated cheese.

à la Monaco. Milk with yolks of eggs, poured over toast.

CHAPTER III.

FISH OR POISSONS.

When fish is plainly boiled, the French name for it is given on the Menu, with the name of the sauce served with it; as *Turbot, sauce Hollandaise*, for boiled turbot served with Hollandaise sauce in a sauce-boat.

BARBEL.

Barbeau, or **Barbillon**, *grillé* is broiled, and should be served with anchovy sauce; or *sauce piquante*, with piquante sauce.

au Parmesan—pieces of barbel with Béchamel sauce, sprinkled with breadcrumbs and grated Parmesan, and browned.

à l'étuvée is boiled in wine, and served in the sauce with flour and butter.

au court-bouillon is boiled in a bouillon of wine and water with onions, cloves, herbs and lemon peel.

BASS.

Bar, *sauce au beurre* is boiled or broiled, and served with butter sauce.

BREAM.

Brême *grillé* is broiled, and served with brown caper sauce.

au vin blanc is boiled in white wine sauce.

BRILL.

Barbue *aux câpres* is boiled and served with melted butter and capers; *à la Hollandaise*, it is served with Hollandaise sauce; *sauce homard*, with lobster sauce.

à la purée de câpres is served with a sauce of melted butter, purée of capers, gherkins and spinach.

à l'Espagnole—served in a rich brown sauce.

à la Sicilienne—served in a white sauce with lemon juice, and shreds of lemon peel and tarragon.

à la Ravigote—baked, and served in green Ravigote sauce with capers.

à la Conti—cooked with oil, stock, white wine and herbs.

à la Sainte-Ménehould. Pieces of brill with white sauce, covered with breadcrumbs and grated Parmesan, and browned.

Filets de barbue à la Juive. Fillets of brill cut in two or more pieces, breadcrumbed and fried. Served with Hollandaise sauce.

à la Provençale are fried fillets served in anchovy sauce, garnished with stuffed olives.

Filets de barbue en matelote are fried fillets dressed on a border of mashed potatoes, with Matelote sauce.

They are also dressed *au gratin, à la meunière, à l'Impératrice,* and in many of the ways given for turbot.

CARP.

Carpe *frite* is split and fried.

à la maître d'hôtel is grilled and served with Maître d'hôtel butter.

à l'Italienne—stewed in Italian sauce.

aux fines herbes—served in a brown sauce with chopped mushrooms and herbs.

farcie—stuffed and baked. It may be served with a brown sauce.

à la bière—boiled in beer with bacon, onions, carrots, etc.

à la Marquise—stewed, and served in a white sauce with whipped cream, chopped gherkins, and capers.

à la Chambord—larded, stuffed with forcemeat, boiled in court-bouillon and browned.

à la Marinière is sauté with butter, breadcrumbs, chives, garlic, etc.

au bleu is pickled.

Coquilles de laitances de carpe is carp roe scalloped.

Casserole de laitances. Carp roe stewed in stock with wine and herbs, and served in the sauce with butter, flour and lemon juice.

CHAR.

Ombre Chevalier *en terrine* is potted char.

COD.

Cabillaud *à la Hollandaise* is served with Hollandaise sauce; *à l'Italienne,* with Italian sauce.

à la Victoria—served in a Cardinal sauce with anchovies.

à la Portugaise—slices dipped in flour and fried; served in tomato sauce with anchovy, etc.

à la Grand Hôtel—slices cooked in wine with butter and lemon juice, and served in the sauce, garnished with shreds of parsnips and little sprigs of parsley.

à l'Indienne is fried or grilled, and served with curry sauce.

à la Garonne—pieces of cod with oil, chopped capers, anchovies and parsley; covered with breadcrumbs and browned.

à la crème—pieces of cod in Béchamel sauce, covered with breadcrumbs and browned.

farci—stuffed and baked.

grillé à la Colbert—broiled, and served on Maître d'hôtel butter, with Maître d'hôtel sauce.

recrépi, sauce aux huîtres—crimped, and served with oyster sauce; *aux moules,* with mussel sauce.

en fricassée à la Suède is a fricassee of cod in mayonnaise sauce with horseradish. It is

served in an ornamental border of mashed potatoes.

Filets de cabillaud à l'Aurore are little slices broiled and served with egg sauce. Served in a cheese sauce, they are *à la Morny.*

Morue *au beurre noir.* Salt cod, boiled, and served with black-butter sauce. Served with egg sauce, it is called *à la Capucine.*

au gratin. Pieces of salt cod, with a sauce of butter, flour and cream; sprinkled with bread-crumbs, grated cheese and melted butter, and browned.

Brandade de Morue. Salt cod, in small pieces, with oil, melted butter, parsley and garlic; stirred to a cream.

DABS.

Served as **Limandes** *frites* they are fried.

EELS.

Anguilles *au soleil* are cut up, stewed in wine and water with vegetables, etc.; the pieces rolled in the sauce, breadcrumbed and fried.

en ragoût are stewed in the same way, and served in the sauce with the addition of wine. Served in oyster sauce, they are *à la Parisienne.*

à la broche are larded and roasted.

à la minute—boiled, and served with maître d'hôtel sauce and potatoes.

à la Poulette—stewed with broth, wine, butter, onions, mushrooms, etc. Served with yolks of eggs and lemon juice added to the sauce.

Anguilles *à l'Anglaise* are small slices wrapped in paste, or dipped in batter, and fried. Served with anchovy sauce.

à la Tartare—small pieces, breadcrumbed and fried; served in Tartare sauce.

à la Suffren—larded with strips of gherkins and anchovies, braised with vinegar and herbs, and served in tomato sauce.

en mayonnaise à la Dieppe are pieces stuffed with forcemeat, rolled, covered with Mayonnaise sauce, and served on a border of green aspic with salad in the centre.

en matelote—stewed, and served in Matelote sauce.

Filets d'anguilles en paupiettes are pieces stuffed, rolled, breadcrumbed and fried.

à l'aspic are pieces of stewed eels set in a mould of aspic.

EEL-POUT.

Lottes *en matelote* are stewed in wine with mushrooms and herbs, and served in the sauce.

à la Parisienne—stewed, and served in white sauce with oysters.

à l'Italienne—fried, and served with Italian sauce.

à la Prussienne—boiled in a sauce of stock, oil, champagne, etc.

FLOUNDERS.

Carrelets *frits* are fried. Served with tomato sauce, they are called *à la Orly*.

grillés—broiled.

Souché de carrelets. A water souché of flounders boiled with strips of carrot and turnip, sprigs of parsley, etc. Tench, perch, eels, and many other fish are dressed in this way.

GUDGEON.

Goujons *frits* are fried.

GURNARD.

Grondin *farci au four* is stuffed and baked.

Filets de grondins en matelote. Fillets cut in halves, breadcrumbed and fried; served on a border, with Matelote sauce.

à l'Italienne are sauté, and served with Italian sauce; *à la Maître d'hôtel*, with maître d'hôtel sauce.

à la Vénitienne are served in a white sharp sauce with chopped tarragon.

HADDOCK.

Merluche *grillée* is broiled. Served with tarragon butter, it is *à l'estragon.*

à la Hollandaise—served with Hollandaise sauce; *à la maître d'hôtel*—with maître d'hôtel sauce.

sauce aux œufs—boiled and served with egg sauce.

farcie—stuffed, baked, and served with brown gravy.

à la Syrienne—served in a brown sharp sauce with chopped gherkins.

à la Viennoise—served in a white sauce with chopped ham and tarragon.

Filets de merluche à la tartare are fried fillets served with Tartare sauce.

à l'Indienne are served with curry sauce.

à la Royale are sauté, and dressed in a crown, covered with anchovy sauce, and garnished with fillets of anchovies and hard-boiled egg.

HAKE.

Merlus *à l'Indienne* is cut in slices, broiled, and served in curry sauce.

HALIBUT.

Flétan *à la Morny.* Small fillets served in a cheese sauce. Hake and halibut may be dressed like cod; but, as they are rather coarse fish, a highly seasoned sauce should be selected.

HERRINGS.

Harengs *grillés, sauce moutarde,* are broiled, and served with mustard sauce.

à la crème—boiled, and served with a sauce of cream, butter and lemon juice.

à la Bohémienne are served in a brown sauce with red currant jelly.

au jus d'oranges—served with orange sauce.

farcis are boned, stuffed and baked.

en matelote are stewed with herbs, etc.

en paupiettes are boned, rolled and fried.

en caisses are baked in paper cases.

au gratin—baked with herbs and covered with breadcrumbs.

Harengs *à la Marinière*—boned, rolled, boiled, and served on toast, with the roes cut in small pieces and fried.

fumés à la Bruxelloise are fillets of smoked herrings broiled in a paper case with a layer of stuffing between them. Served with pieces of lemon.

For *Croquettes de harengs* they are broiled, made into balls with mashed potatoes, and fried. They can also be made into little cakes, or *petits pains*, and served *à la Tartare* with Tartare sauce.

JOHN DORY.

Jean Doré, or Saint Pierre, *en ravigote* is served in Ravigote sauce.

à la crémière is boiled in milk and water, and served with a sauce of cream, butter and lemon juice.

à la purée de crevettes—served in a purée of shrimps with white sauce.

à la batelière—served in white sauce with button onions, mushrooms and essence of anchovy.

en matelote marinière—served in Matelote sauce with oysters.

à l'Orléannaise is stuffed with fish forcemeat, braised, and served in Cardinal sauce with tarragon vinegar, and slices of gherkins and beetroot.

It is dressed *au gratin, à la Vatel, à la Parisienne*, etc., in the same way as turbot.

LAMPREY.

Lamproie *à l'Italienne* is filleted, and stewed in wine with oil, onions, herbs and lemon juice.

au suprême is cut up, sauté, and served in a sauce of red wine with truffles.

They are also dressed in many of the ways given for eels.

MACKEREL.

Maquereaux, *sauce fenouil* are boiled and served with fennel sauce.

à la maître d'hôtel—broiled, and served in Maître d'hôtel sauce. Fillets are also dressed in this way.

aux cerises are broiled, and served with cherry sauce.

à la Normande are stuffed and baked.

à la Flamande—stuffed with chopped shallots and chives, butter and lemon juice; and broiled.

grillés au beurre noir—grilled, and served with black-butter sauce.

aux groseilles vertes—stuffed with green gooseberries, pieces of herring, etc.; boiled, and served in green gooseberry sauce.

Filets de maquereaux à la Vénitienne—fillets sauté, and served in a rich brown sauce with chopped tarragon and truffles.

à la Orly—fried fillets served with tomato sauce.

RED MULLET.

Rougets *en caisse* are broiled in papers, sprinkled with chopped parsley and oil.

en papillotes are baked in papers and served with Italian sauce. Served with white Ravigote sauce, they are called *à la Ravigote*.

aux fines herbes—cooked with butter, wine, Harvey sauce and anchovy. Served in the sauce with chopped mushrooms, parsley, shallot, and lemon juice.

sauce verte—served with green sauce.

à la Claudine—served in a brown sauce with anchovies, mushrooms and capers.

à la Metropole—stewed in white wine with herbs, and served in the sauce thickened with butter and flour.

à la maître d'hôtel—served in Maître d'hôtel sauce. They are dressed in this way in fillets.

Filets de rougets à la Montesquieu. Fillets cut in halves, sauté in butter with wine, lemon juice, etc., and served in the sauce with melted butter and milk.

GREY MULLET.

Mulets *au beurre fondu* are broiled, and served with melted-butter sauce. They are also served *au vert*, with green sauce; or *sauce piment*, with capsicum sauce.

PERCH.

Perches *à l'Espagnole* are baked and served in a brown sauce.

Filets de perches à la Romaine are fillets seasoned with oil and herbs, fried, and served with tomato sauce.

They may be dressed in the same way as carp, tench, and trout; and also in a water souché.

PIKE.

Brochet *farci* is stuffed and baked. Served with Matelote sauce, it is called *en matelote.*

sauce au beurre d'anchois—boiled, and served with anchovy sauce; *aux câpres,* with caper sauce.

au bleu—pickled.

à la Russe is served with horseradish sauce.

PILCHARDS.

Pélamides are dressed in the ways suggested for herrings.

PLAICE.

Plie *au gratin* is baked in brown sauce, covered with breadcrumbs.

à la Portugaise is stuffed and baked; served in tomato sauce with slices of Spanish onions and tomatoes.

à l'Américaine is stuffed with a tomato stuffing, baked, and served in tomato sauce.

Filets de plie aux fines herbes are fillets served in fine-herbs sauce.

à l'Ambassade are fillets covered with a red fish sauce, sprinkled with Parmesan and browned.

Petits filets de plie à la tartare are little rolled fillets, fried, and served with Tartare sauce.

They are also dressed in the same way as soles.

SALMON.

Saumon *à l'Ecossaise* is crimped and boiled.

à la Hollandaise—served with Hollandaise sauce.

à la Beyrout—slices broiled in papers, and served in anchovy sauce with vinegar, Harvey, chopped onions and mushrooms.

à la crème d'anchois—slices served in anchovy sauce.

à la Cardinal. A whole fish stuffed with fish forcemeat, braised, and served in Cardinal sauce.

à la Régence. A small fish covered with forcemeat, to which chopped truffles are added; served in Périgueux sauce.

en matelote—served in Matelote sauce.

en kari à la Durand is curried and served with rice.

Tranche, or *Darne, de saumon grillée* is a grilled slice of salmon.

Filets de saumon à l'Indienne are fried fillets, served with curry sauce.

à la Maréchale—fillets sauté, and served in

Aurora sauce, garnished with shrimps or oysters.

Filets de saumon à la Tartare are fried fillets, served with Tartare sauce; *à la Ravigote*, with Ravigote sauce.

à la Maintenon—fillets broiled in paper cases.

à la Suède—fillets baked in paper cases with tomato sauce, and garnished with cucumber, beetroot and tarragon.

à la Richelieu—fillets served on a border of salmon forcemeat, masked with a purée of tomatoes, and garnished with crayfish and truffles.

Mazarine de saumon is a steamed mould of salmon forcemeat. It may be garnished with prawns, or served with Cardinal sauce. As *Pain de saumon à la Russe*, it is served cold with horse-radish sauce.

Mayonnaise de saumon. Pieces of cold salmon, with lettuce or other salad, and Mayonnaise sauce.

Côtelettes de saumon en Mayonnaise are cutlet moulds of salmon forcemeat, served cold with salad and Mayonnaise sauce.

Chaudfroid de saumon à la Tartare is cold salmon served in Tartare sauce.

à l'Alexandra. Little slices of salmon on croutes of fried bread or light pastry, dressed on a salad border with a whipped Mayonnaise cream in the centre.

SHAD.

Alose *à la Maître d'hôtel* is baked, and served with Maître d'hôtel sauce. It is also dressed in fillets, sauté.

SKATE.

Raie *à la Maître d'hôtel* is boiled and served with Maître d'hôtel sauce; *au beurre noir*, with black butter sauce.

à la Orly—fried and served with tomato sauce.

à la Hollandaise—served with Hollandaise sauce.

à la Génoise—served in a brown sauce with anchovy and chopped parsley.

à la noisette—served in butter sauce with the pounded liver of the skate, and Tarragon vinegar.

aux fines herbes—cooked with milk, butter, flour, lemon, herbs, etc., and served with fine-herbs sauce.

Skate is obtained crimped and filleted. It is never served whole.

SMELTS.

Eperlans *à la Juive* are breadcrumbed, fried, and served without sauce. Served with anchovy sauce in a sauce-boat, they are called *à l'Anglaise*; or with tomato sauce, *à la Orly*.

en ragoût—stewed in white stock with herbs and wine.

au gratin—baked with melted butter and dried herbs, covered with breadcrumbs.

Buisson d'éperlans—breadcrumbed and fried with their tails in their mouths. Melted butter should be served with them.

SOLES.

Soles *frites à l'Anglaise* are breadcrumbed and fried.

au gratin—covered with brown sauce and breadcrumbs, and baked.

à la Normande—stewed and served in a rich brown sauce with oysters.

à la Portugaise are dressed in the same way as plaice.

à la crème d'anchois—boiled and served in a white sauce, with anchovy and whipped cream.

à l'aurore—stuffed and baked; served in a white sauce, with grated Parmesan and hard-boiled egg.

à la Cardinal—stuffed, baked, and served in Cardinal sauce.

à la Colbert—stuffed with Maître d'hôtel butter, and served with Maître d'hôtel sauce.

à la Maître d'hôtel—served in Maître d'hôtel sauce. The same dish may be made with fillets.

à la Trouville—cut in two or three pieces, and cooked with butter, breadcrumbs, chopped onions and cider.

Filets de soles au gratin. Fillets breadcrumbed and fried; covered with brown sauce and breadcrumbs, and baked.

à l'Italienne are sauté, and served in white

Italian sauce. They are served *à la Hollandaise*, in Hollandaise sauce; or *en Ravigote*, in Ravigote sauce.

Filets de soles en matelote are cut in halves, breadcrumbed and fried; dressed in a crown, with Matelote sauce in the centre.

à la Vienne are rolled, stuffed with fish forcemeat, and served with anchovy sauce. If served in a white sauce, they are called *à la Reine*.

a la Bohémienne are folded fillets served in a white sauce, garnished with truffle, hard-boiled egg, lobster coral, and chopped parsley.

à la Duc de Naples are served cold, masked alternately with green and white Mayonnaise aspic, on an aspic border with salad in the centre, and are garnished with cucumber and hard-boiled white of egg.

à la Dauphine are rolled, stuffed, breadcrumbed and fried, and served with lobster sauce. If stuffed with oysters, etc., and served with oyster sauce, they are called *à la Rothschild;* or stuffed with lobster sauce and served with tomato sauce, *à la Chesterfield*.

à la Rouennaise are coated with whiting forcemeat coloured with lobster spawn, and served with white Matelote sauce.

They may also be served *en caisses*, in little cases; or cold *en Mayonnaise*, with salad and Mayonnaise sauce; or *en aspic*, set in moulds of aspic.

SPRATS.

Esprots *à l'Anglaise* are fried.
au gratin are baked with herbs and breadcrumbs.
à la Diable are devilled.

STURGEON.

Esturgeon *en fricandeau* is cut in thick slices, larded, stewed with bacon and mushrooms, and browned.
à la Royale—tied up in the form of a bolster, covered with forcemeat, and ornamented with pieces of truffle, tongue, etc.
Darne d'esturgeon au four is a baked slice of sturgeon.
braisée is larded and braised.
grillée sauce piquante is broiled, and served with Piquante sauce.
à la Bourguignotte is served with Bourguignotte sauce.

TENCH.

Tanche *frite* is fried.
sur le gril is grilled.
au court-bouillon—boiled in court-bouillon, and served with caper sauce.
farcie—stuffed and baked.

TROUT.

Truites *au bleu* are turned blue with boiling vinegar, and boiled in it with wine and vegetables; served with oil and vinegar.
frites are fried.

Truites *en ragôut* are stewed.

à la Beyrout are dressed in the same way as salmon.

à la Maître d'hôtel—served with Maître d'hôtel sauce.

à la Chambord—cooked in marinade sauce, and garnished with crayfish, quenelles of fish, and sweetbreads.

à la hussarde—stuffed with butter and herbs; broiled, and served with Poivrade sauce.

à la Périgueux—stuffed with a truffle stuffing, and served with Périgueux sauce. This is also called *à la Rothschild.*

Filets de truites à la Mazarine are fillets sauté, and served in a sauce of melted butter, yolks of eggs, lobster spawn, anchovy, etc.

à l'aurore are covered with white sauce, grated Parmesan, and hard-boiled egg.

à la Genevoise are served with Genevoise sauce.

à l'Alexandra are rolled, and served cold, garnished with green butter and little balls of cucumber. They are sometimes served in little paper cases.

TUNNY.

Thon *frit* is cut in pieces and fried. It is served with Remoulade sauce.

TURBOT.

Turbot *à la Hollandaise* is boiled, and served with Hollandaise sauce; *sauce homard,* with lobster sauce.

Turbot *à la crème*—served with a sauce of cream, yolks of eggs and lemon juice.

à la crème d'anchois—served in a sauce of melted butter, anchovy butter, and cream, sprinkled with chopped gherkins and capers.

à la Mazarine—served in the same sauce as fillets of trout "à la Mazarine."

à la Russe—served with horseradish sauce.

à la Napier—served in a white sauce with mussels.

à la Morny—served in a cheese sauce.

à la Réligieuse—served in Hollandaise sauce, sprinkled with chopped tarragon and truffle, and garnished with hard-boiled egg.

grillé à la Vatel—grilled, and served with mussel sauce, and crayfish or prawns.

à la Parisienne—stuffed and baked, and served with a white sauce. Served with white Matelote sauce, it is called *à la Normande.*

au gratin, or *à la Béchamel.* Pieces of turbot in Béchamel sauce, covered with breadcrumbs and grated Parmesan, and browned. Dressed with shrimp sauce and served in scallop shells, it is called *à la Reynière.*

à la crème gratiné. Alternate layers of pieces of turbot and of a sauce of milk, butter, flour, yolks of eggs, parsley, etc., sprinkled with breadcrumbs and grated Parmesan, and browned.

au gratin à la Provençale. Alternate layers of pieces of turbot and Provençale sauce, breadcrumbed and browned.

Petit turbot à la Meunière is a small fish crimped, grilled, and served in a sauce of melted butter, yolks of eggs and lemon juice.

Filets de turbot à l'Impériale are small fillets, masked alternately with red and white sauce, and served with Cardinal sauce.

à l'Impératrice are masked with white forcemeat, decorated with red forcemeat, and are served on a forcemeat border with a red sauce.

WEAVERS.

Vives *au gratin* are stewed, breadcrumbed, and baked.

à la Normande—larded with pieces of eel and anchovy; cooked in wine with butter and vegetables, and served in the sauce. If served with Italian sauce, they are called *à la Bordelaise.*

à la Maître d'hôtel—broiled, and served with Maître d'hôtel sauce.

WHITEBAIT.

Blanchailles are fried. They should be served with lemon, cayenne, and slices of bread and butter.

à la Diable are devilled.

WHITING.

Merlans *au gratin*, or *à l'Anglaise*, are bread-

crumbed and fried with their tails in their mouths.

Merlans *à la Française*—dipped in milk, floured, and fried; served with anchovy or any other sauce.

Filets de merlans à la Hollandaise. Fillets served with Hollandaise sauce. They may also be served with Italian, Bordelaise, Fines-herbes, and other sauces.

à la Orly are floured, fried, and served with tomato sauce.

à l'Aurore are served in an egg sauce with cheese.

à la Vatel are served in tomato sauce, garnished with strips of anchovies and gherkins.

à la Comtesse are baked in paper cases, and garnished with forcemeat balls, and prawns or crayfish tails.

à l'Excellence are fried, and served in a rich white sauce with capers and anchovies.

Petites crèmes de merlans à l'aspic are little creams of whiting, served cold, garnished with aspic.

Soufflé de merlan en surprise is a baked soufflé of whiting with a ragoût of lobster in the centre.

WHITING POLLOCK.

Colin *frit* is cut in slices, fried, and served with oil and lemon.

SHELL FISH AND FISH ENTRÉES.

CRAB.

Coquille de crabe is scalloped crab, served in the shell. As *Suprême de crabe aux tomates*, it is dressed with tomato sauce and breadcrumbs, and served in the shell.

Petites coquilles de crabe en mayonnaise are little shell moulds of crab forcemeat, served with salad and Mayonnaise sauce.

It may also be dressed in little fried cakes, as *Crépinettes de crabe*, in a soufflé, and in many of the ways suggested for lobster.

CRAYFISH.

Écrevisses *au court-bouillon* are boiled in court-bouillon. If served in Bordelaise sauce, they are called *à la Bordelaise*.

Aspic d'écrevisses—a mould of aspic with crayfish, and vegetables cut in shapes; served with Mayonnaise sauce.

Petits pâtés aux écrevisses—covered patties, filled with crayfish and quenelles of fish.

Langouste *à la broche*. Sea crayfish roasted.

LOBSTER.

Homard *au court-bouillon* is boiled in court-bouillon, and served with lobster sauce.

à la Bordelaise—cut up and served in Bordelaise sauce.

Homard *au kari*—curried; served with boiled rice.

en aspic—slices coated with white sauce, in a mould of aspic.

en ciel is a cream made of pounded lobster with clotted or whipped cream, served in little cases.

Côtelettes de homard are lobster cutlets. They may be served with Mayonnaise sauce.

Miroton de homard à la Cardinal. Slices of lobster, half of them dipped in white sauce, and half in the same sauce coloured with lobster butter; dressed on a salad with Mayonnaise sauce.

Coquille de homard. Scalloped lobster, served in the shell.

Croquettes de homard are croquettes of lobster, bread-crumbed and fried.

Rissoles de homard is the same preparation folded in thin pieces of paste, breadcrumbed and fried.

Petits vol-au-vents, or *petits pâtés, de homard* are little puff paste patties filled with the croquette preparation of lobster.

Bouchées de homard à la Béchamel are patties smaller than the vol-au-vents, filled with chopped lobster in Béchamel sauce.

Mayonnaise de homard—the lobster cut up and served with lettuces and Mayonnaise sauce; ornamented with anchovies, olives and hard-boiled egg.

Salade de homard à l'Indienne—cut in slices and served on a salad with Indian pickles and Mayonnaise sauce; garnished with hard-boiled egg.

Gâteau, or *Pain, de homard* is a mould of lobster forcemeat. Timbale moulds of this forcemeat may be served cold with salad and Mayonnaise sauce as *Timbales de homard en Mayonnaise.*

Petits pains de homard à la Hollandaise are little moulds or cakes of lobster, served with Hollandaise sauce.

Quenelles de homard à la Russe are quenelles of lobster served with horseradish sauce. Served with Hollandaise or Mayonnaise sauce, they are called *à la Belle Vue.*

MUSSELS.

Moules *à la poulette* are cooked in butter with chives and parsley, and served in the sauce with yolks of eggs.

à la Villeroi are masked with Villeroi sauce, breadcrumbed and fried.

au gras—stewed with bacon, stock, flour, mushrooms, etc.

Coquilles de moules—scalloped; served in scallop-shells.

SCALLOPS.

Pétoncles *en coquilles* are scalloped and served in the shells.

OYSTERS.

Huîtres *à la Villeroi.* Large oysters, each coated with Villeroi sauce, breadcrumbed and fried.

Huîtres *au Parmesan*—browned with breadcrumbs, grated Parmesan, chopped parsley, and wine.

en papillotes—rolled in oval-shaped pieces of a paste made of mashed potatoes, flour and butter, and baked.

à la Diable are devilled—broiled, seasoned with butter, lemon juice and cayenne. Slices of brown bread and butter are served with them.

à l'Américaine are breadcrumbed and fried.

à la Virginie are breadcrumbed and broiled; served with tomatoes and a brown sauce.

Ragoût aux huîtres—stewed with vegetables, butter, flour, etc. Served in the sauce with yolks of eggs.

Coquilles aux huîtres—scalloped and served in scallop-shells.

Petits pains aux huîtres—stewed with breadcrumbs and butter, and baked in very small rolls, from which the crumb has been scooped out.

Croûtes aux huîtres—pounded with cream and spread on small pieces of toast.

Andouillettes aux huîtres are small oyster sausages, made with suet, breadcrumbs, etc.

Bouchées aux huîtres are small oyster patties.

Croquettes aux huîtres are croquettes of oysters, breadcrumbed and fried.

Kromeskys aux huîtres are small pieces of oyster croquette preparation wrapped in thin slices of bacon, dipped in batter and fried.

Rissoles aux huîtres are made of the same pre-

paration folded in paste, breadcrumbed and fried. With the addition of chopped truffles, they are called *Rissoles à la Hollandaise.*

Timbale aux huîtres is a steamed or baked timbale mould of oyster preparation. It may be served with white or Cardinal sauce.

Crépinettes aux huîtres are little fried oyster cakes. They may be served *à la Hollandaise,* or *à la Tartare,* with Dutch or Tartare sauce.

Beignets aux huîtres are oyster fritters.

Oysters can also be curried, or dressed in a soufflé, a vol-au-vent, or an omelette.

SHRIMPS AND PRAWNS.

These are dressed in *Rissoles* or *Petits pâtés* in the same way as lobster. They are called *Rissoles* or *Petits pâtés, de crevettes*—of shrimps, *de chevrettes*—of prawns. *Friantines de crevettes* are fritters of shrimps.

The preparations of shellfish generally appear as entrées, but such dishes as crab or lobster, scalloped, in aspic, or as a Mayonnaise, may be substituted for a roast or dressed vegetable in the second course.

Fish entrées can be made with almost any kind of fish. They may be prepared in any of the ways given for shellfish, and take their name from the fish of which the dish is composed; or they may be called simply *Petits pains,* etc., *de poisson.*

In addition to those already enumerated, the

following are suggested. In each case the name of the fish used may be substituted for "*poisson.*"

Poisson au suprême. Pieces of fish with white sauce in a potato border, decorated with hard-boiled egg, etc.

Pain, or *Boudin, de poisson à la Turque* is a steamed mould of fish dressed with rice, etc. *À la Milanaise,* it is dressed with macaroni.

Gâteau de poisson à la Palerme is a fish cake baked or steamed in a mould, and served in a brown sauce with lemon juice and shreds of lemon peel. The same preparation of fish steamed in little moulds is served as *Petits boudins,* or *timbales, de poisson à la Cardinal*—with Cardinal sauce, *à la Vénitienne*—with Venetian sauce, *à la Tartare*—with Tartare sauce. *À l'aspic,* they are served cold, set in aspic, or on a border of aspic with a salad garnish.

Petits pains de poisson à la Mazarine are little fish cakes made with anchovy cream and served with anchovy sauce.

Poisson en ballotines are little fish balls, poached or fried.

Crème de poisson is a cream made of pounded fish with eggs, and cream or panada—a preparation of butter, water, and flour. It is steamed in a mould, or in several small moulds. Cold fish creams, set in moulds, or served in little cases, are sometimes called *Petites mousses de poisson.*

Côtelettes de poisson à la Bergen are cutlet moulds

of fish cream, served cold on croûtes of fried bread, garnished with a cucumber salad and aspic. *À l'Alexandra,* they are set in red aspic, and are garnished with salad, and little moulds of tomato cream.

Soufflé de poisson glacé is an iced fish soufflé.

Petits zéphyrs de poisson are a very light form of little steamed fish soufflés. This name is also frequently given to quenelles of fish.

Croustades de poisson are little cases of pastry, or of fried bread, filled with dressed fish. They are sometimes called *Cassolettes.*

Talmouses à l'Indienne are tartlets of anchovy pastry filled with curried fish.

Petites caisses à la Pêcheur are china or paper cases filled with dressed fish in white or red sauce, sprinkled with breadcrumbs and lobster coral, and browned.

Pilau de poisson is a fish pilau—dressed with rice, saffron, spice, raisins, etc.

Pâté de poisson à l'Irlandaise is a baked shape of mashed potato filled with fish dressed in white sauce.

CHAPTER IV.

ENTRÉES.

BEEF.

The fillet, or undercut of the sirloin, is the part most used in the preparation of entrées. It is cut in little slices and dressed as—

Filets de bœuf *à la Française*—broiled, and served with Maître d'hôtel butter and fried potatoes.

à la Châteaubriand—broiled, and served in Châteaubriand sauce.

They may be served *aux cerises* or *aux oranges*—with a compote of cherries or of oranges in the centre of the dish; *à la Tartare*—with Tartare sauce; or with any dressed vegetable, and are named accordingly.

à l'Italienne—floured, fried, and served in Italian sauce.

à la Russe—sauté, and served with horseradish sauce.

à la Périgueux—served with tomatoes and Périgueux sauce.

à la Pompadour—served with a slice of tomato

and a tiny pat of Maître d'hôtel butter on each fillet, and a garnish of Sparghetti macaroni with cheese in the centre of the dish.

Filets de bœuf *à la St. James*—spread with foie-gras or liver forcemeat, sauté, and served with a garnish of mushrooms and cherries.

à la Carlsbad—served with a compote of cherries, and a brown sharp sauce with horseradish and currant jelly.

à la Réforme—covered with slices of bacon, breadcrumbed, with chopped ham mixed with the crumbs, and fried; served with Reform sauce.

à la Nemours—covered with forcemeat and slices of ham, breadcrumbed and fried; served with a white sauce.

à l'Ostende—spread with an oyster sauce, breadcrumbed and fried; served in a brown sauce with anchovy.

au chasseur—larded, soaked in marinade, and braised; served with brown sauce and currant jelly.

à la Grande-Bretagne—larded, split, and stuffed with macaroni and horseradish sauce; served with a brown sauce and potato chips.

Petits filets de bœuf à la Riga are rolled fillets, stuffed with bacon and forcemeat, braised, and served with peas and a brown sauce, garnished with slices of tomatoes.

Grenadins de bœuf à la Financière are little fillets, larded, braised, and served with a Financière garnish.

Tournedos à la sauce poivrade. Slices of cooked fillet dressed in a crown alternately with fried slices of bread of the same size; Poivrade sauce in the centre.

This may be served with olives or French beans, instead of Poivrade sauce; and would then be called *Tournedos aux olives*, or *aux haricots verts*.

Slices of the fillet served with Piquante, Hollandaise or other sauce, are called after the sauce with which they are served. *À la Naples*, they are served with a cheese sauce; *aux pruneaux*, with a compote of prunes.

Mironton de bœuf are slices of cooked beef in a sauce of onions, butter, gravy, flour, etc.; covered with breadcrumbs and baked.

This dish is often called *Escalopes de bœuf au gratin*. It may be served *aux câpres*—with a sharp sauce and capers, and *à la St. Jacques*—with a garnish of mushrooms and cherries.

Mironton de bœuf aux choux is the dish known as Bubble-and-Squeak.

Olives, or *Paupiettes, de bœuf* are slices of beef spread with forcemeat, rolled, stewed, and served in the sauce. They may be garnished *aux olives*—with olives, or *aux tomates*—with tomatoes.

Salade de bœuf à la Château. Little rolled slices of beef served on an aspic border with a mixed vegetable salad in the centre.

Bouilli en matelote. Slices of boiled beef in a sauce of stock, wine, onions, mushrooms, etc.

Entre-côtes de bœuf à la Bordelaise are thick slices of ribs of beef, broiled and served in Bordelaise sauce with pieces of beef marrow.

Timbale de bœuf à la Milanaise is a mould lined with macaroni, filled with a preparation of minced beef.

A mould of beef is served as *Gâteau*, or *Pain, de bœuf, à la Naples*—with a cheese sauce, *à la Milanaise*—with a garnish of macaroni.

Côtelettes de bœuf à la Moltke are cutlet moulds of beef forcemeat, served with a Milanaise garnish and a rich tomato sauce.

Dormers de bœuf are beef dormers—the whites of hard-boiled eggs filled with a purée of beef. They are sometimes breadcrumbed and fried.

Petits pains à la Ménagère are little moulds of minced beef served with brown sauce and mushrooms. The same preparation may be made into little rolls or cakes, wrapped in pork caul and fried, and served as *Crépinettes*, or dressed in little patties, as *Petites bouchées, à la Ménagère.*

Œufs à l'Ecossaise are hard-boiled eggs coated with minced meat or forcemeat, breadcrumbed and fried, and then cut in halves. If covered with crushed vermicelli instead of breadcrumbs, and served with a sharp sauce, they are called *à la Garfield.*

Curried beef is served as *Kari de bœuf*, or *Bœuf à l'Indienne ; à l'Orient*, it is garnished with olives and gherkins.

Rissoles à l'Indienne are curried rissoles.

Rissoles à la Suisse are flat cakes of mince, served with gravy.

Boulettes à la Française are little balls of minced beef with breadcrumbs, etc., served with gravy and fried potatoes.

Chaudfroid à la Paysanne is a mould of aspic, decorated with vegetables, and filled with a purée of meat.

Moëlle de bœuf *à la Orly.* Beef marrow cut in long pieces, dipped in batter and fried; served with tomato sauce in a sauce-boat.

Quenelles à la moëlle are quenelles of beef marrow with breadcrumbs, eggs, etc.

Petites bombes à la moëlle are made of the same preparation, steamed in little bombe moulds.

Bouchées à la moëlle are small patties filled with marrow and a savoury sauce of cream, shallot, chives, etc.

Petites croustades à la moëlle are made of the same preparation put into little cases of fried bread, breadcrumbs strewed on the top, and browned.

Friantines de moëlle à la St. Marc are slices of marrow laid on slices of tomato, covered with forcemeat, and fried in batter.

Vol-au-vent d'amourettes à la crème is a vol-au-vent of beef tendons with Béchamel sauce and mushrooms.

Palais de bœuf *à la Robert.* Ox palates cut in round or oval pieces, and served with Robert sauce. This dish may be served with other

sauces instead of Robert, changing the name accordingly.

Palais de bœuf *à la Lyonnaise*, or *à la Marseillaise*, are served in soubise sauce.

à la Ravigote. Oval pieces, dipped in white sauce with shallot, parsley, etc., breadcrumbed and fried; served with Ravigote sauce.

à la Vivandière are dressed in the same way, but served in a brown sauce with onions, butter, port wine, etc.

en papillotes. Oval pieces in white sauce with parsley and mushrooms, broiled in papers, and served with Italian sauce.

For *Croquettes de palais de bœuf*, the palates are cut in pieces and rolled, with forcemeat in the centre of each, dipped in batter, and fried.

They are also dressed in a vol-au-vent, or, if preferred, in several small ones, as *Petits vol-au-vents de palais de bœuf.*

Ox-cheek, braised or stewed, and cut in small pieces, is served as—

Tête de bœuf *à la St. Germain*—with green peas; *à la Portugaise*—with Spanish onions.

à la Czarina is served in a sharp brown sauce with currant jelly, sultanas, and gherkins.

Ox-tongue is served as—

Langue de bœuf *au Parmesan.* Slices cooked with stock, wine, and grated Parmesan.

en papillotes. Slices wrapped in papers with slices of bacon and broiled.

à la Napolitaine. Slices covered with cheese

sauce and breadcrumbs, and served with macaroni and tomatoes.

Turban de langue de bœuf à l'Ecarlate. Oval slices cut from two tongues, one pickled red, the other fresh; dressed in a crown alternately, with tomato sauce.

à la Macédoine is dressed in the same manner, and served with a white Macédoine garnish in the centre, and white sauce.

Bouchées à l'écarlate are little patties of tongue.

Ox-tails are dressed as—

Queue de bœuf *en haricot,* or *en ragoût,* cut in joints, stewed, and served in the sauce with onions, carrots and turnips cut in shapes.

aux navets au brun—stewed, and served with turnips cut into small balls, and brown sauce.

à la jardinière—served with brown sauce, and vegetables cut in small shapes.

en kari—curried, and served with boiled rice.

à la Milanaise—stewed, and served in white sauce with macaroni.

aux marrons—served in brown sauce with braised chestnuts.

à la Ste. Ménehould—served in a brown sauce, covered with breadcrumbs and browned.

à la Marseillaise—the pieces masked with a purée of onions, breadcrumbed and fried; served in a highly seasoned brown sauce.

VEAL.

Veal Cutlets are served as:

Côtelettes de veau *à la Russe*—fried, spread on

one side with a preparation of horseradish, and breadcrumbed with grated Parmesan mixed with the crumbs; served with thin tomato sauce.

Côtelettes de veau *à la Maintenon*—coated with a sauce of mushrooms, ham, eggs, etc., and baked or grilled in papers. This dish is sometimes prepared with little slices of veal fricandeau.

en papillotes—soaked in oil with mushrooms, lemon juice, etc.; wrapped in papers and cooked in the seasoned oil.

à la Boulanger—sauté, and served in tomato sauce with a purée of apples in the centre.

à la Talleyrand—seasoned with chopped mushrooms and shallots, cooked and served in a white sauce with lemon juice and chopped parsley.

à la St. Clair—served with slices of fried ham and tomato sauce.

à la Drayton—thickly coated with a rich brown sauce, breadcrumbed and sauté.

à la sans façon—breadcrumbed with chopped shallots and parsley mixed with the crumbs, broiled, and dressed round mashed potato.

à la Marquise—covered with a slice of ham and a coating of forcemeat, breadcrumbed and fried, and served in a white sauce with chopped ham.

à la Reine—breadcrumbed and broiled; served with truffles and mushrooms, and clear gravy.

à la Maréchale—breadcrumbed with grated cheese

mixed with the crumbs, and fried; served with orange sauce.

Côtelettes de veau *à la Financière*—larded, braised and glazed; served with Financière sauce.

aux champignons—larded, braised and glazed; served with a purée of mushrooms. They are also served with tomato, Jardinière, or other sauce, or with dressed cucumber or asparagus, and named after the sauce or garnish with which they are served. *À la Russe*, they are served with horseradish sauce; *à la Bretonne*, with a purée of turnips. Veal cutlets dressed in this way are often called *Grenadins de veau* instead of *côtelettes*.

à la St. Garat—larded with bacon and tongue, and braised. Set in aspic ornamented with hard-boiled egg, truffles, etc., and cut out; served cold.

à la Princesse—braised in white stock, coated with Mayonnaise sauce, and served cold with salad and aspic jelly. Served with iced tomatoes, they are called *à l'Américaine*.

The tendons, or gristly part of the breast, cut in pieces, are dressed as—

Tendrons de veau *aux petits pois*—stewed with peas, etc.

frits—soaked in vinegar and water, and fried. Served with horseradish sauce, they are called *à la Russe*.

à la Poulette—cooked in a white sauce with onions, mushrooms, etc.

Tendrons de veau *à la noble dame.* Small pieces coated with a white sauce, dipped in batter and fried. Dressed with fried watercress in the centre, and a sauce of cream and butter.

aux épinards. Oval pieces, braised and glazed; served with dressed spinach.

en kari—curried; served with a slice of fried bacon between each piece, and with rice in the centre.

à la Naples—served in a Soubise sauce with cheese.

en Mayonnaise—served cold in Mayonnaise sauce, with onions and gherkins.

Escalopes Ecossaises are slices of veal seasoned with spice, served in a savoury sauce, garnished with rolls of fried bacon, forcemeat balls, and lemon.

Haricot de veau à la Normande is a haricot of veal with herbs and green peas.

Blanquette de veau is a white fricassee of veal; *à l'écarlate,* it is dressed with tongue. A fricassee of veal can also be served *à l'Anglaise*—with fried bacon, or *aux œufs pochés*—with poached eggs.

Pilau de veau à la Madras. Pieces of veal dressed with curried rice, spice and raisins; garnished with rolls of fried bacon.

Pilau de veau à la Bombay is dressed with savoury rice with spice and raisins, and is garnished with slices or divisions of oranges, and shreds of lettuce and orange peel.

Medaillons de veau à la Belle Vue are slices from a galantine of veal, coated with a white sauce and served on an aspic border with a salad in the centre.

Pain de veau is a mould of minced veal. Served *à la Napolitaine*, it has a white sauce with cheese.

Petites croustades à la Napolitaine are little pastry cases filled with minced veal in a white cheese sauce.

Timbale à l'Indienne is a mould of minced veal or veal forcemeat, served with Indian sauce and garnished with Indian pickles.

Timbale à la Talleyrand is a mould of forcemeat and tongue. Made in a shape of pastry, it is called *Croustade à la Talleyrand.*

Andouillettes de Troyes grillées are broiled veal sausages, made with mushrooms, truffles, eggs, etc.

Poupiettes, or *Olives, de veau* are slices of veal spread with forcemeat, rolled and stewed.

Crème de veau is a cream of veal steamed in a mould. It is served *à la Périgueux*, with Périgueux sauce. *À la Richelieu*, it is steamed in a mould lined with chopped truffles, and served with truffle sauce. *À la Jardinière*, the mould is ornamentally lined with vegetables, and it is served with a thin brown sauce; this dish is frequently called *Chartreuse à la Bourgeoise.*

These creams or boudins are also steamed in small timbale or bombe moulds. They may be

lined in the same manner, or served with a vegetable garnish, or *à la Bourgeoise*—with mixed vegetables.

Quenelles de veau à la purée de champignons are poached quenelles of veal forcemeat served with a purée of mushrooms. They are also served *au jambon*, with ham sauce, with brown or white sauce, or with any dressed vegetable. As *Chaudfroid de quenelles aux cerises*, they are served cold with a compote of cherries, or with cherry sauce.

Soufflé à la Bourgeoise is composed of minced or pounded veal in a rich white sauce, covered with a savoury meringue and browned; dressed in a soufflé dish. This preparation of veal may be served cold, as *Petites gelées*—set in little moulds of aspic, and garnished with a vegetable salad.

Petits pâtés à la Bourgeoise are small patties filled with veal forcemeat.

Petits pâtés à la Turque are rice patties filled with minced veal in white sauce with currants or sultanas.

Gâteau de riz à la Ménagère is a mould of rice with a preparation of minced or pounded veal in the centre.

Pain à la Française consists of layers of slices of veal, bacon and calf's liver in a mould of aspic.

Calf's head for an entrée is boned, boiled, and cut in pieces. It is dressed as—

Tête de veau *à la Sainte-Ménehould*—the piece

coated with a sauce of butter and flour, bread-crumbed, sprinkled with melted butter, and browned.

Tête de veau *en moule*—minced, and baked in a mould in alternate layers with chopped ham.

à la Financière—served with Financière garnish.

Turban de tête de veau à la Maître d'hôtel—the pieces dressed in a crown, and served with Maître d'hôtel sauce.

à la Hollandaise—served with Dutch sauce; *à la poulette*—in white sauce with mushrooms, onions, and yolks of eggs.

Calves' Brains are dressed as—

Cervelles de veau *à la Provençale*—cooked in stock with wine, oil, parsley, garlic, etc., and served in the sauce.

à la Ravigote—boiled, cut in slices, and arranged in a circle, with Ravigote sauce.

en caisses au gratin. Small slices with a white sauce, baked in paper cases, with breadcrumbs on the top. This preparation may be served in little cases of pastry or fried bread, as *Petites croustades de cervelles.*

Croquettes de cervelles—made into croquettes with breadcrumbs, milk, eggs, etc., breadcrumbed and fried.

Fritot de cervelles. Fritters made of pieces of the brains soaked in vinegar, dipped in batter, and fried.

They are also served with Matelote, black butter, or other sauce, and take their name from it.

Calves' Ears dressed as—

Oreilles de veau *aux champignons* are boiled, and served in a brown sauce with yolks of eggs and mushrooms.

farcies—stuffed with forcemeat, breadcrumbed and fried; served with gravy.

en marinade—cut in strips, steeped in vinegar, etc., dipped in batter and fried; served with tomato sauce.

Calf's Tongue as—

Langue de veau *sauce tomates* is larded, stewed, cut in two, and served in tomato sauce.

à la jardinière—stewed in white stock, cut in oval slices, glazed, and served with a Jardinière garnish. It is also served with Mushroom, Ravigote, or Piquante sauce.

The Liver is dressed as—

Foie de veau *à l'Italienne.* Slices cooked with oil, wine, bacon, mushrooms, etc., and served in the sauce.

au lard, or *à l'Anglaise.* Slices sauté, and served with slices of bacon.

Cooked with bacon and a few vegetables and herbs, pounded and passed through a sieve, it is used as a substitute for *foie gras.* It may be dressed in *croustades, bouchées,* and a variety of ways.

Pain de foie de veau is a steamed mould of liver forcemeat served with thin brown sauce.

Calf's Kidney is served as—

Rognon de veau *sauté*—minced, and sauté with butter, wine, brown sauce, etc.

Rognon de veau *en ragoût à la Nivernaise*—stewed and served with carrots and turnips cut in small shapes.

à la Turque—stewed with rice.

à la Tuileries—minced with bacon, and served in a parsley sauce, with a border of purée of mushrooms, garnished with potato straws.

en caisses. Small round slices in brown sauce with chopped shallots, mushrooms, etc., baked in paper cases, the tops sprinkled with bread-crumbs.

Calves' Feet may be boiled, and dressed in tomato, poulette, or other sauce; the dish is called—

Pieds de veau *aux tomates*, or according to the sauce.

à la Tartare are breadcrumbed and broiled, and served in Tartare sauce.

à la bourgeoise are stewed with bacon, veal, carrots, onions, etc., and served in the sauce, with the vegetables and meats.

For *Pieds de veau en friture* or *en marinade* small pieces are steeped in vinegar and water, dipped in batter, and fried.

Calf's Tail, cut in pieces and boiled, is served as—

Queue de veau *à la Ravigote*—in Ravigote sauce; or *à la poulette*—in white sauce with onions and mushrooms.

Sweetbreads are dressed as—

Ris-de-veau *à la Villeroi*. Slices coated with

Allemande sauce, breadcrumbed and fried; served with a white sauce and any dressed vegetable.

Ris-de-veau *à la poulette*—cooked with flour, butter, mushrooms, onions, etc.

à l'Anglaise—breadcrumbed and roasted; served with gravy.

frits—dipped in batter and fried; served with tomato sauce.

à la Provençale—braised in stock with bacon and garlic, and served in the sauce.

à l'Espagnole—larded, braised in stock with veal, bacon, onions, etc., and served in the sauce.

à la Toulouse—larded and braised; served with a Toulouse garnish, or in a white sauce with mushrooms and quenelles.

à la St. Cloud—larded and braised, and served with truffles and tomato sauce.

à la Dauphine—larded and braised, and served with a purée of sorrel.

à la Montpensier—larded and braised, and served with rice, and a white sauce with truffles or mushrooms.

à la Constance—larded with strips of truffle and tongue, braised, and served with white sauce, garnished with braised olives and little heaps of chopped truffle and tongue.

en fricandeau—larded, braised, and glazed; served on a purée of spinach or tomato.

piqués à la Turque—larded, braised, and glazed; cut in halves and dressed on a border of

forcemeat, with rice in the centre, and suprême sauce over the rice.

Ris-de-veau *piqués aux truffes*—larded, braised, and served with truffle sauce. Jardinière or Financière sauce, dressed peas or cucumber, may be substituted for the truffle sauce, altering the name according to the sauce or vegetable with which they are served.

en bigarrure. Small sweetbreads, half of them larded and braised, and half breadcrumbed and roasted; dressed alternately, and served with tomato sauce.

à la Chinoise. Small sweetbreads larded and braised, set in little moulds of aspic ornamented with hard-boiled eggs, beetroot, etc.; served cold, with rice in the centre of the dish.

Hâtelettes de ris de veau are larded slices of sweetbread, roasted and served on little skewers.

Côtelettes de ris de veau are slices of sweetbread, breadcrumbed and fried; served with plain gravy or with a white sauce. Served with Indian sauce, they are *à l'Indienne.*

Côtelettes de ris de veau au suprême are sauté slices served with suprême sauce; *aux champignons,* with mushroom sauce. *Au Montpellier,* the slices are set in aspic and served with asparagus points and Mayonnaise sauce.

Ris de veau en caisses are small round slices in brown sauce with chopped mushrooms, etc., baked in paper cases, sprinkled with breadcrumbs.

Blanquette de ris de veau aux truffes are round slices cooked with slices of truffles in white sauce with cream and yolks of eggs. Garnished with fried croûtons of bread.

Petites croustades de ris de veau are little cases of pastry filled with sweetbread cut in dice, and white sauce with chopped truffles or mushrooms.

Petites caisses à la St. Clair are little pastry cases filled with sweetbread in white sauce, garnished with little balls of cucumber.

Petites caisses à la Whitstable are filled with sweetbread and oysters, and are garnished with chopped truffles.

Vol-au-vent à la Toulouse is a vol-au-vent filled with a Toulouse garnish, or with a preparation of sweetbread and mushrooms in white sauce.

MUTTON.

Côtelettes de mouton *sauce tomates* are grilled, and served with tomato sauce.

à la jardinière are served with stewed vegetables; *à la Milanaise*, with macaroni.

à la Soubise are stewed with stock, etc., and served with the sauce round, and thick Soubise sauce in the centre.

à la Provençale are covered with an onion sauce, breadcrumbed, with grated Parmesan mixed with the crumbs, and browned; served with fried potatoes. Served with Soubise sauce, they are *à la Marseillaise*.

Côtelettes de mouton *à la Vicomtesse* are coated with a sauce of ham, mushrooms, yolks of eggs, stock, etc., breadcrumbed and fried; served with paper frills round the bones.

à la Bohémienne—soaked in marinade, breadcrumbed and broiled; served with a sauce of some of the marinade with tomato and brown sauce, currant jelly, etc.

en robe de chambre—covered with forcemeat of veal, breadcrumbed and browned; served with gravy.

à la financière—braised, and served with Financière garnish.

braisées aux navets—larded, braised, and dipped in aspic with Poivrade sauce; served cold with dressed turnips and broken aspic.

à la Viennoise—larded and braised; served in a brown sauce with currant jelly.

à la Maintenon are split, stuffed with Duxelles sauce, broiled, and served with a Jardinière or Financière garnish. Stuffed with an onion sauce, they are called *à la Pompadour.*

à la Marquise. A slice of ham laid on each cutlet, and veal forcemeat spread on it in a mound; sprinkled with breadcrumbs and browned; served in white sauce with chopped ham.

à la Réforme—breadcrumbed, with chopped ham mixed with the crumbs, fried, and served with Réforme sauce. They may have a Réforme garnish in the centre.

Côtelettes de mouton *à la Juive*—coated with forcemeat, glazed, and served with a Macédoine garnish.

à la Durcelle—put into paper cases, and baked in brown sauce with Harvey sauce, chopped onions, mushrooms, etc.

panées grillées—breadcrumbed and broiled, and served with clear gravy.

à la Bretonne are breadcrumbed and fried, and served with mashed turnips, or with a purée of white haricot beans.

à la Palestine are served with Jerusalem artichokes cut in little balls, and white sauce.

au parmesan have parmesan mixed with the breadcrumbs, and are served with a cheese sauce.

à la Dreux are served with mashed potatoes, and are garnished with chopped ham and gherkins.

à la Napolitaine are served with Chevreuil sauce, garnished with strips of truffle, tongue and macaroni.

à la Cussy are served in a white sauce with chopped ham and mushrooms.

aux pointes d'asperges—served with a garnish in the centre of asparagus in white sauce.

aux truffes—served in brown sauce, with truffles cut in slices.

aux petites racines—on a mashed potato border with carrots and turnips cut in long shapes, and brown sauce. They are also served with

any kind of dressed vegetable or purée of vegetable, or with Hollandaise, Italienne, Lyonnaise, Maître d'hôtel or other sauce. They are named after the sauce or vegetable with which they are served.

For *Chaudfroid de côtelettes à l'aspic* they are spread with forcemeat in a mound, coated with brown sauce, and served cold on a border of the forcemeat, garnished with aspic.

Chaudfroid de côtelettes à la Fermière—coated with Maître d'hôtel sauce with cream, and served cold, dressed in a crown with a salad in the centre. If coated with brown sauce, they are called *à la Russe;* or with sauces of two or three different colours, *à la Pompadour.*

Côtelettes à la Prince de Galles are pieces of stewed breast of mutton, breadcrumbed and fried; served with a purée of turnips, and gravy.

Epigrammes de mouton à la Smyrne are cutlets from a boned breast of mutton, half of them sauté, and half breadcrumbed and fried; served in a sharp white sauce with raisins and pickled onions.

Ragoût de mouton à l'Irlandaise is Irish stew.

Haricot de mouton is haricot mutton. It is now often called *Navarin de mouton. À l'Allemande,* it is served in a sharp brown sauce with currant jelly and prunes.

Filets de mouton à la Française are mutton chops cut from the loin, broiled and served with fried potatoes.

Petits filets de mouton *au chevreuil*, or *à la Chasseur*, are slices cut from the fillet or under part of the loin, larded, soaked in marinade, and braised; served with Chevreuil sauce and French beans. Dressed in this manner they are also served *aux épinards*, with spinach, or *à la Macédoine*, with a Macedoine garnish in the centre and brown sauce.

à la minute are cooked in stock with bacon, and served in the sauce.

à l'Orient are dressed with savoury tomato rice, and curry sauce with olives.

à la Palestine are served with a purée of Jerusalem artichokes.

Noisettes de mouton à la Syrienne are little slices from a neck or loin of mutton, served with savoury rice, and Indian sauce with sultanas or raisins. *À la Parisienne*, they are dressed on croûtes of fried bread with slices of tomatoes, and are served with Suprême sauce.

The chump end of the loin, cut in thin slices, is dressed as *Escalopes de mouton aux fines herbes*—cooked with butter, flour, stock, chopped mushrooms, etc.; served with a garnish of fried croûtons, or sippits, of bread.

Carbonade de mouton (*see* Removes) is dressed as an entrée, cut in slices, and served with Piquante, Poivrade, or other sauce. The slices are also dipped in Maître d'hôtel sauce with cream, and served cold with a salad in the centre, as *Carbonade de mouton à la Fermière*.

Escalopes, or *Filets, de mouton à l'Indienne* are slices of mutton in a curry sauce; served with rice.

à la Normahal are served with savoury tomato rice and a spiced tomato sauce.

à l'Américaine are served with stuffed tomatoes; *à la Bourgeoise*, with brown gherkin sauce; *à la Czarina*, with Czarina sauce.

à la Galloise are served on croûtes of fried bread, with a ragoût of mushrooms and olives in the centre, and brown sauce.

Ragoût de mouton à la Turque is stewed mutton, served with stuffed cucumbers. Served with a purée of tomatoes, it is called *à l'Américaine;* or with a compote of prunes, *à l'Algérienne.*

Fricassée de mouton au riz is a white fricassee of mutton with rice.

Pilau de mouton à la Turque is a mutton pilau. Small pieces dressed with savoury rice cooked with spice, saffron, raisins, etc.

Croustade à la Turque is a baked shape of rice, filled with a preparation of minced mutton. The same preparation is served in little balls of rice as *Ballettes à la Turque;* or in little patties made of semolina as *Petites croustades à la semoule.*

Petites croustades à la Ménagère are pastry cases filled with mince, with poached eggs on the top.

Cassolettes à l'Irlandaise are little patty shapes of mashed potato, filled with mince.

Chartreuse aux épinards is a mould of spinach,

filled with minced or pounded mutton and brown sauce.

Bobotages à l'Indienne are made of pounded mutton, curried, steamed in little moulds, and served with a curry sauce.

Kabobs à l'Indienne are little pieces of curried mutton put on skewers with button onions and slices of tomatoes; served with rice, and curry sauce.

Pâté à la Romaine is a baked mould of macaroni filled with layers of mince and macaroni.

Petits pâtés de mouton à la Windsor are small covered patties filled with minced mutton, brown sauce, chopped mushrooms, etc.

Petits pâtés de Cornouailles are Cornish pasties.

Kidneys dressed as—

Rognons de mouton *à l'épicurienne* are cut open, breadcrumbed and broiled, and the hollows filled with Tartare sauce; served with devil sauce.

à la brochette are dressed in the same way, the hollow of the kidneys filled with a lump of Maître d'hôtel butter.

à la Vénitienne—cut in halves, fried in butter with chopped shallots, and dressed on a border; brown sauce with anchovy butter, etc.

au vin de Champagne. Thin slices served in a white sauce with champagne, or other white wine, and mushrooms.

en ragoût. Thin slices cooked in butter, with wine, flour, chopped mushrooms, shallot, etc.

Rognons de mouton sautés aux épinards. Slices sauté, and served with dressed spinach. Served on a border of spinach with a rich brown sauce, they are *à la Princesse.* They are also dressed *à la Dufferin*—with brown caper sauce and fried potatoes; *à la Milanaise*—with macaroni; *à la Maître d'hôtel*—with Maître d'hôtel sauce.

Petits pâtés, or *bouchées, aux rognons* are slices in white sauce put into little patties.

Sheep's Tongues are served as—

Langues de mouton *braisées*—larded, braised, and served in the sauce with capers.

au parmesan—braised, and served in a cheese sauce.

à l'Allemande—braised, and served with a compote of pears and brown sauce.

en ragoût—stewed. Served with Brussels sprouts, they are *à la Bruxellaise;* or with currant sauce, *à la Bohémienne.*

Cervelles de mouton *en caisses* are Sheep's Brains cut in small pieces, with Béchamel sauce, baked in little soufflé cases, the tops sprinkled with breadcrumbs.

Queues de mouton *au riz* are braised Sheep's Tails, coated with rice, breadcrumbed and fried. They are also served *au Parmesan,* omitting the rice, and mixing grated Parmesan with the breadcrumbs.

Sheep's Trotters, though rarely seen at a gentleman's table in England, are much more often

served in France. Boiled and cut in pieces, they are dressed as—

Pieds de mouton *en marinade*—soaked in marinade, dipped in batter and fried, and served with tomato sauce; or *à la Robert*, served in Robert sauce.

à la poulette are served with Poulette sauce in a baked shape of rice.

LAMB.

Lamb Cutlets are dressed in most of the ways which have been suggested for mutton cutlets. There are also—

Côtelettes d'agneau *Superlative*—coated with Allemande sauce with chopped mushrooms and herbs, breadcrumbed and fried; served with white sauce, and dressed spinach in the centre. Served with asparagus in the centre, they are called *à la Princesse;* for the cold entrée of this name the cutlets are sauté, and served in Mayonnaise sauce.

à la Duchesse—coated with Duxelles sauce, breadcrumbed and fried; dressed on a high vegetable border, with vegetables in the centre, and white sauce.

à la boulangère—dipped in oil and then in flour; broiled, and served with a cream sauce.

à la Robert—breadcrumbed, broiled and glazed; served with Robert sauce.

à l'Angélique—broiled, and served in a rich brown sauce, garnished with cucumber.

Côtelettes d'agneau *à la Maltaise*—fried, and served in a white sauce with wine and orange juice and shreds of orange peel.

aux petits légumes—breadcrumbed and fried; served with carrots and turnips cut in long shapes in the centre, and brown sauce.

au Parmesan—dipped in a white sauce with grated Parmesan, breadcrumbed and fried.

à la Pompadour—coated with veal forcemeat with truffles, and served in papers.

farcies aux truffes—larded, coated with a purée of truffles, breadcrumbed and fried; served with brown sauce. A purée of artichokes, asparagus, mushrooms, or turnips, may be used instead of truffles, and the name altered accordingly.

en belle vue—larded with tongue, ham, or truffles, and braised; set in aspic and cut out. Served cold, with Mayonnaise sauce or Jardinière garnish.

à l'aspic. Cutlets from a larded and roasted neck of lamb, coated with Provençale sauce, and served cold with aspic.

à la Châtelaine—coated with a white sauce with Soubise sauce, and served cold with a compote of prunes or cherries, garnished with aspic.

Epigrammes d'agneau à l'ancienne are cutlets cut from a boned breast of lamb, half of them sauté, and half breadcrumbed and fried; served with small round slices of lamb in the centre with mushrooms and white sauce.

Epigrammes d'agneau à la Dauphine are coated with white sauce before being breadcrumbed, and are served with a purée of green peas.

They are also served *aux concombres*, with dressed cucumber, or with any other vegetable garnish.

Tendrons d'agneau aux pointes d'asperges is a braised breast of lamb cut up and arranged in a crown alternately with fried slices of bread, with dressed asparagus in the centre.

Noisettes d'agneau à la Beatrice are little slices from the neck or loin, dressed with slices of cucumber on croûtes of fried bread. Served with brown sauce, and a garnish of potato balls, and artichoke bottoms filled with peas.

Filets d'agneau en belle vue are fillets of lamb masked with Mayonnaise sauce, and served on an aspic border with a vegetable Mayonnaise in the centre.

Fricassée d'agneau à la Villeroi is a white fricassée of lamb, covered with breadcrumbs and grated cheese; *à la Milanaise*, it is dressed with macaroni.

Roulades d'agneau are thin slices of lamb, rolled, breadcrumbed and fried, and served on little skewers.

Blanquette d'agneau. Small round slices of lamb and of ham or tongue, with white sauce, parsley, etc. It is sometimes served in a baked shape of rice, or in a croustade, or fried shape of bread.

Blanquette d'agneau à l'Indienne is a white curry of lamb; served with rice.

Blanquette d'agneau à la Viennet. Small square pieces of lamb in white sauce, with layers of pieces of hard-boiled eggs of the same size, covered with a cheese sauce.

Timbales à la Pompadour are little moulds lined with macaroni and filled with minced lamb or any white meat, steamed, and served with a white sauce.

Timbales en aspic à la Ménagère are little timbale moulds of mince, set in aspic. If made in cutlet moulds, the dish is called *Chaudfroid de côtelettes à l'aspic.*

Petites croustades à l'Italienne are little cases of rice dressed with tomato sauce, breadcrumbed and fried; filled with mince in white sauce, covered with whipped whites of eggs, and browned.

Minced lamb may also be made into cutlet shapes, coated with rice, breadcrumbed and fried, and served as *Côtelettes de riz à la Turque;* or the little cutlets may be dressed on croûtes of fried bread, and served with brown sauce and stuffed tomatoes as *Côtelettes à l'Américaine.*

Lambs' Feet are dressed *en marinade* and *à la poulette,* in the same manner as sheep's feet. As—

Pieds d'agneau *farcis,* they are stuffed; served in Hollandaise sauce with chopped gherkins.

Casserole de riz aux pieds d'agneau—stewed and served in a casserole, or baked shape, of rice. Lambs' tails are dressed in the same way.

Queues d'agneau *à la crémière* are Lambs' Tails

braised and served in white sauce with whipped cream, etc.

Cervelles d'agneau *à l'innocent* are Lambs' Brains cut in thin slices and put in paper cases with white sauce, chopped parsley, etc., sprinkled with breadcrumbs and browned.

Lambs' Ears are stewed and served as—

Oreilles d'agneau *farcies*, filled with a stuffing of veal forcemeat, etc., breadcrumbed and fried; served on a border, with Italian sauce.

à la Ravigote are served on a forcemeat border, with Ravigote sauce.

à la Marquise are served on a border with a peeled plover's egg in each ear. White sauce with cream, cocks' combs, mushrooms, etc., in the centre.

Langues d'agneau *à la Persane* are stewed Lambs' Tongues, cut in halves and dressed in a circle, covered with a white sauce with wine, mushrooms, etc., sprinkled with breadcrumbs and baked; served with white sauce.

Lambs' Sweetbreads are dressed as—

Ris d'agneau *à la Munich*—larded and braised; served with rice, and cocoanut sauce.

à l'aspic—set in little moulds of aspic, garnished with truffle, etc.

aux huîtres—dressed with oysters in a white sauce.

à la jardinière—larded, braised and glazed; served with a Jardinière garnish.

Dressed in this way they are served *aux petits pois, aux concombres, aux pointes d'asperges*, etc.,

with dressed peas, cucumber, asparagus or other vegetable in the centre, instead of Jardinière garnish.

Casserole de riz aux ris d'agneau. Sweetbreads and cocks' combs with Allemande sauce, in a baked shape of rice.

They may also be dressed in many of the ways suggested for *ris de veau.*

PORK.

Pork Cutlets are sauté, broiled, or breadcrumbed and fried. They are served with Robert, Tomato, Ravigote, Piquante, Indienne, or Rémoulade sauce, and called *Côtelettes de porc frais sauce tomates,* or *à la Robert,* according to the sauce with which they are served. *Aux coings,* they are served with a compote of quinces.

Côtelettes de porc *à la Bolognaise* are breadcrumbed, with grated Parmesan mixed with the crumbs, and fried; served with brown sauce, and a garnish in the centre of short pieces of macaroni, mushrooms and tongue, with tomato sauce and grated cheese.

à l'Américaine are masked with a tomato sauce with aspic, and served on an aspic border with tomatoes in the centre.

aux marrons are braised, and served with a purée of chestnuts in the centre, and brown sauce. If orange juice and shreds of orange peel are added to the sauce, they are called *à la Dauphinoise.*

à la Navarraise are pickled and braised, and served with rice and tomato sauce.

Filets de porc *à la Maréchale* are small fillets cut from the under part of the loin, breadcrumbed and broiled.

à la Hanovérienne are larded, braised and glazed; dressed in a crown with white pickled cabbage in the centre, and brown sauce. They are *aux épinards* or *aux pommes*, with spinach or apple sauce in the centre instead of the cabbage.

à la Maltaise are served in a savoury white sauce with orange juice, and chopped orange peel, mushrooms, and parsley.

Escalopes de porc à la Lyonnaise are fillets cut in oval slices, breadcrumbed and fried; dressed in a border, covered with Soubise sauce, sprinkled with breadcrumbs and browned.

Escalopes de porc à la Robert are breadcrumbed and fried, and served with Robert sauce; *à l'Indienne*—with Indian sauce.

Croustades de porc à la Diable are little fillets on croûtes of fried bread, covered with a tomato sauce with cayenne, and sprinkled with grated cheese and breadcrumbs.

Ragoût de porc à la Portugaise is a stew of pork with Spanish onions. *Aux cornichons*, it is dressed with pickled gherkins.

Crépinettes à la sauce piquante are fried sausage balls or cakes, served with piquante sauce. They are also served *aux épinards*, with spinach; and *à la Française*, with fried potatoes.

Ham for an entrée may be minced or pounded,

steamed in little moulds, and served with spinach as *Petits pains de jambon aux épinards.* Quenelles of ham as *Quenelles de jambon à la D'Artois* are served with peas; *aux champignons*, with mushrooms.

Petites crèmes de jambon en Mayonnaise are little creams of ham, served with salad and Mayonnaise sauce, garnished with aspic.

Ham is also dressed as a soufflé, and in little iced soufflés or *petites mousses.*

Pig's Ears dressed as—

Oreilles de porc *à la Ste. Ménehould* are breadcrumbed and baked, and served with Rémoulade sauce.

braisées are braised and served in the stock, on dressed spinach.

à la Lyonnaise—cut in strips and cooked in stock with slices of onion, etc.

Pigs' Feet are dressed *en marinade* in the same way as sheep's feet; and as—

Pieds de cochon *à la Ste. Ménehould*—pickled, breadcrumbed and fried.

à la Marseillaise—stuffed, and served with Soubise sauce.

POULTRY.

A very large number of dishes can be made with chickens, and they are, perhaps, more useful than anything else in the preparation of entrées.

Cut in joints, they are dressed in the following ways:—

Poulet *à la Tartare*—breadcrumbed and broiled; served with Tartare sauce and pickles.

à la Tyrolienne—breadcrumbed and fried; served with tomato sauce and fried parsley.

à la bonne femme—stewed and served in white sauce.

au chasseur—soaked in oil with onion, etc., breadcrumbed and broiled; served in "Vin de Madère" sauce with chopped ham.

à la Chabert—cooked in oil with tomatoes, chopped parsley, shallots, etc.

à la Marengo—cooked in oil, and served in Italian sauce with the oil in which it was cooked.

en kari is curried, and served with rice. Garnished with little heaps of grated cocoanut and of sultanas, it is *à la Simla*.

à la Provençale—covered with a white onion sauce, sprinkled with breadcrumbs and browned.

en marinade—soaked in vinegar with herbs, etc., and fried in batter.

sauté—the joints are sauté, and served in a sauce of stock, wine, chopped mushrooms, etc.

sauté aux truffes—sauté, and served in brown sauce with truffles.

à la Demidoff—sauté, and served with a border of rice, and brown sauce with wine.

à la Pondichéry—sauté, and served with a border of rice, and brown sauce with purée of apples, orange juice, and shreds of orange peel.

Fricassée de poulet—cooked in a white sauce with mushrooms, cocks' combs, pieces of sweetbread, etc.

à l'ancienne—cooked with flour, butter, milk, young onions, etc.

Fritot de poulet—the joints are seasoned with oil and herbs, floured, and fried. Served with tomato sauce, it is *à la Orly*. *À la Suisse*, they are fried in batter.

Small fillets cut from the breast of fowls are dressed as—

Filets de volaille, or **poulardes**, *au suprême*, on a border, covered with Suprême sauce.

aux champignons—covered with white sauce with cream and mushrooms. If slices of truffles are substituted for the mushrooms, the dish is called *aux truffes* instead of *aux champignons*.

à la Duchesse—sauté, and dressed in a crown, with cocks' combs in the centre, and white sauce with cream, etc.

à la Talma—half of them larded, braised and glazed, and half stuck with pieces of French beans and sauté; arranged alternately on dressed spinach, and served with brown sauce.

à l'Ambassadrice—cut in slices, and coated with forcemeat of fowl with chopped truffles; breadcrumbed, half of them with chopped truffles and half with chopped ham mixed with the crumbs, and sauté. Arranged alternately; a purée of cucumbers with cream in the centre.

Filets de volaille *à la Dumas*—masked with a purée of cucumbers with white sauce, etc., bread-crumbed and fried; served on a purée of cucumbers with cream.

à la Nesselrode are served cold, masked with a white sauce with cream, etc., and dressed alternately with glazed slices of tongue on a border of hard-boiled eggs; a salad in the centre with Mayonnaise sauce.

aux concombres are arranged in a circle alternately with stewed pieces of cucumber; served with a purée of cucumber.

aux pointes d'asperges are coated with Suprême sauce, and dressed alternately with pieces of tongue of the same size; asparagus points in the centre.

Suprême de volaille is the same dish served with Suprême sauce, and with truffles instead of asparagus in the centre. It may be served cold as *Chaudfroid de filets de volaille au suprême.*

For *Suprême de volaille à la Royale*, the fillets are dressed on an ornamental border of vegetables, with a macédoine garnish in the centre, and a small piece of truffle or tongue on each fillet.

Sauté de filets de volaille à la Cardinal is composed of sauté fillets arranged in a circle with alternate slices of truffle; Cardinal sauce in the centre.

Poulet à la Princesse is a cold entrée prepared with fillets of chickens cut in oval slices, coated with a sauce of aspic and cream, set in aspic

and cut out; served on an aspic border, with salad.

Salade de volaille à la Brunow. Small round slices of fowl and slices of cucumber, stewed with white sauce, aspic, and peas; cut in square pieces when cold, and dressed on a salad border, with Tartare sauce.

Blanc, or *Blanquette, de volaille aux concombres.* Slices from the breast of a roast fowl, with pieces of cucumber, white sauce, cream, etc.

Côtelettes de volaille à la Dauphine are made with the legs of fowls from which the thigh-bone has been removed. They are dipped in Allemande sauce, breadcrumbed and fried; served with a dressed vegetable in the centre, and white sauce.

Legs of fowls are also boned, stuffed with forcemeat, and served as *Cuisses de volaille,* or *poulardes, à la jardinière,* with a Jardinière garnish; *aux concombres,* or *aux petits pois,* with dressed cucumber or peas. As *Ballotine de volaille à la Russe,* the stuffed legs are cut in slices, and served with alternate slices of tomato, and a vegetable garnish in the centre.

Cuisses de volaille *au soleil* are stuffed with forcemeat, larded in rays, braised, and served on a pyramid of forcemeat, with mushroom sauce.

à l'écaillère are stuffed with forcemeat and oysters, and dressed on a pyramid of forcemeat, with oyster sauce.

Cuisses de volaille *truffées à la Périgord*—stuffed with truffles and Maître d'hôtel butter; served with paper frills round the bones, and with truffle sauce.

à la Bayonnaise—the thigh-bone removed, they are cooked in oil with onions, and served in a white sauce, sprinkled with breadcrumbs and browned.

farcies aux petits légumes are stuffed and braised; dressed on a border, with carrots and turnips cut in shapes, and brown sauce.

Chaudfroid de volaille. Cooked fowls cut in pieces, coated with white sauce and aspic, and served cold, dressed in a circle with alternate slices of tongue. *À la Marie*, the pieces are coated with a curry sauce, and served with rice and stuffed olives. *En Mayonnaise*, they are coated with Béchamel sauce, and served on a salad with Mayonnaise sauce, or with aspic whisked to a froth with Tarragon vinegar and oil.

Mayonnaise de volaille. Pieces of fowl served on a salad, covered with Mayonnaise sauce, and garnished with olives, anchovies, etc.

Salade de volaille à la Carlton. Pieces masked with Mayonnaise sauce with chopped ham, capers, etc.; served with a vegetable mayonnaise, garnished with strips of cucumber and beetroot.

Chaudfroid de fricassée is a fowl cut up and coated with a white sauce; served cold, garnished with aspic.

Capolitade de volaille. Pieces of fowls served in

Italian sauce with capers, or in brown sauce with wine, garnished with croûtons of fried bread.

Chartreuse de volaille is an ornamental mould of mixed vegetables, with pieces of chicken in the centre.

Crème de volaille. A purée of fowl with cream, steamed in a mould decorated with truffles, tongue, etc.

Petits soufflés de volaille are made of a purée of fowl and beaten eggs, baked in little soufflé cases, or steamed.

Soufflé glacé de volaille. Minced chicken soaked in oil, vinegar, etc.; put into a soufflé dish in alternate layers with aspic whipped to a froth, and iced.

Aspic à la Royale is prepared with small round slices of fowl, slices of truffle, mushrooms and cocks' combs, with Béchamel sauce and aspic; cut into oval pieces and dressed in a mould of aspic, ornamented with hard-boiled white of egg and truffles.

Vol-au-vent de volaille aux huîtres is a vol-au-vent filled with shreds of chicken in white sauce with oysters.

Small puff paste patties filled with minced chicken and white sauce, with tongue, mushrooms or truffles, are served as *Petites bouchées*, or *Petits pâtés, à la Reine.*

This preparation of chicken is also dressed in little china or paper cases as *Petites caisses à la*

Reine; or with poached eggs on the top, *à la Victoria.*

Petites caisses à la Belle Isle are filled with chicken or game in white sauce with chopped mushrooms and ham, garnished with shreds of truffle and almonds.

Bordure de riz à la Reine is a round wall of rice filled with minced, or purée of, fowl. It is sometimes garnished with plovers' eggs round the edge.

Minced chicken, with ham or tongue, can be made into *croquettes,* breadcrumbed and fried, or into *rissoles,* folded in thin paste and fried. The latter are sometimes coated with broken vermicelli.

Croquettes de volaille aux truffes are made with chopped truffles instead of ham or tongue, and are served with truffle sauce. Dressed with tongue and served in a white sauce with chopped tongue, they are called *Croquettes de volaille à l'écarlate.*

Petites bombes à la Reine are little moulds of chicken forcemeat. They may be served cold, set in aspic, as *Chaudfroid en aspic à la Reine.*

Petites bombes à la Princesse are moulds made of chicken forcemeat with croquette preparation in the centre, and are served with white sauce and a vegetable garnish.

Crêpes à la Reine are small pancakes folded over chicken croquette preparation, cut in halves and served in a crown.

Dormers de volaille are chicken dormers—the whites

of hard-boiled eggs filled with chicken forcemeat; served with spinach or any vegetable garnish, and a white sauce with chopped ham.

Quenelles de volaille are quenelles of chicken forcemeat. They are poached and served with a dressed vegetable, or dipped in white sauce, breadcrumbed and fried. *Au Suprême,* they are served with Suprême sauce.

En demi deuil, half of them are rolled in chopped truffles; dressed in a crown, with white sauce and chopped truffles.

À l'écarlate, they are dressed alternately with glazed slices of tongue of the same size, and served with Suprême sauce. If a Russian tongue is used, they are called *à la Russe* instead of *à l'écarlate.*

Boudins de volaille à la Lucullus are quenelles of chicken forcemeat with a piece of purée of truffles in the centre of each; served in a croustade, or shape of fried bread, with Allemande sauce.

Boudins de volaille à la Richelieu are oblong pieces of quenelle forcemeat, dressed in a crown with Périgueux sauce.

Cigarettes à la Reine are made of chicken forcemeat with white sauce and chopped truffles; pieces the shape of cigars, breadcrumbed and fried.

Rissolettes de volaille à la Pompadour are diamond-shaped sandwiches of the preparation for chicken croquettes with truffles, between layers of chicken forcemeat; dipped in batter and fried.

Timbales à la Pahlen are small moulds lined with macaroni, filled with a white forcemeat—veal or fowl—and a black forcemeat of truffles, etc., in the centre.

Ravioles à la Napolitaine are little pieces of chicken or game forcemeat wrapped in paste; arranged in a circle with alternate slices of Parmesan cheese; baked, and served with brown sauce.

Croustades de beurre à la Duc de York are little croustades of butter, thickly breadcrumbed and fried; the butter removed, and the cases filled with a purée of fowl with dice of stewed cucumber; served with plovers' eggs on the top.

Timbale de Nouilles is a mould lined with paste, filled with German paste, minced chicken, grated cheese, etc.

Timbale à la Champenoise is filled with minced chicken, anchovies, gherkins, truffles, etc., with white sauce and wine.

Foie gras à l'aspic is a mould of aspic with pieces of foie gras in it.

Foie gras can also be dressed with truffles in little patties, as *Petits pâtés à la Montglas;* or larded with pieces of truffle, braised, and served with truffle sauce as *Foie gras à la Périgueux.*

DUCKS.

Filets de canetons *aux petits pois* are fillets of roast ducks dressed in a circle, with stewed peas in the centre. *À la Macédoine,* they

are served with a vegetable Macédoine; *à la Bigarade*, with Bigarade sauce.

Filets de caneton farcis. A boned duck covered with forcemeat of fowl, cut in pieces the shape of fillets, and dressed in a crown with a vegetable garnish in the centre.

Caneton *à la Diable* is a roast duck cut up and devilled—served in a sharp sauce with mustard and cayenne.

Aiguillettes de canetons aux oranges are slices cut from the breast, dressed in a circle with a compote of oranges in the centre, and orange sauce.

The legs of roast ducks, in a sauce of stock and wine with shallots, etc., are served as *Salmis de cuisses de canetons.*

Salmis de caneton à l'Américaine is a salmis of duck in a brown sauce with black currant jelly.

Côtelettes de canetons à la Portugaise are cutlets made of minced duck, breadcrumbed and fried; served with a dressed vegetable and tomato sauce.

Rissoles de caneton à la Carême are little round rissoles of duck in brioche paste.

Timbale de caneton à la Valencienne is a steamed mould of minced duck, served in an orange sauce, garnished with slices of oranges. *À la Milanaise*, it is steamed in a mould lined with macaroni, and is served in a white sauce with grated cheese.

GOOSE.

The legs of a roast goose are cut in pieces, fried with slices of onion, and served with Piquante sauce as *Quartiers*, or *cuisses, d'oie à la Lyonnaise.*

Fricassée d'oie aux pommes is a fricassee of goose, served with a purée of apples in the centre.

Chaudfroid d'oie à l'Indienne is curried goose, served cold with rice.

Ragoût d'abatis à l'Orient are stewed giblets, served with savoury rice, and a curry sauce with olives and gherkins.

TURKEY.

The pinions of a Turkey as—

Ailerons de dindon, or **dinde,** *à la purée de céleris* are boned, and served in a circle with a purée of celery in the centre.

à la Ste. Ménehould are boiled in stock with wine, etc., coated with the sauce, breadcrumbed and broiled.

Escalopes de dinde en blanquette, or *Blanquette de dinde,* are slices cut from the breast of a roast turkey, served in white sauce with cream, etc. With the addition of slices of ham, it is called *au jambon.* Dressed with chestnuts, it is called *à la Mancelle;* or garnished with poached eggs, *à la Reine.*

Suprême de dinde à la Victoria. Little slices served in Suprême sauce, garnished with poached eggs and croûtes of fried bread.

Émincé de dinde à l'Italienne are slices served with Italian sauce and gherkins.

Chartreuse de dinde is an ornamental mould of mixed vegetables, filled with minced turkey and white sauce.

Medaillons de dinde à la Financière are made with the legs of a turkey. They are boned, stuffed with forcemeat and braised; cut in slices, coated with a purée of chestnuts, and served with chestnut sauce or a Financière garnish. This dish can also be made with slices of a galantine of fowl or turkey, and can be served cold with salad and aspic.

Abatis de dinde à la Chipolata are the giblets stewed and served with Chipolata garnish.

PIGEONS.

Fillets of Pigeons are served as—

Filets de pigeons *à la Duxelle*—coated with Duxelle sauce, breadcrumbed and fried; served with Provençale sauce and mushrooms.

à la Parisienne—spread with forcemeat, breadcrumbed and fried; dressed on fried croûtons of bread, with a brown purée of cucumbers in the centre. Served with brown sauce and a Macedoine garnish, they are called *à la Duchesse.*

à la Moderne—coated with liver forcemeat, breadcrumbed and fried; served with tomato sauce and dressed spinach.

Côtelettes de pigeons *à la Czarina* are fillets

breadcrumbed and fried, and a small piece of bone stuck in each to imitate cutlet bones; served with Czarina sauce. This dish may be served *à l'Italienne* with Italian sauce, or with any vegetable garnish.

Côtelettes de pigeons *à la Mazarine* are pigeons cut in halves, spread with forcemeat, breadcrumbed and fried; served with tomato sauce.

They are also cut in halves and boned, with the exception of the leg bones, stuffed, breadcrumbed and broiled, and served as *Côtelettes de pigeons à la Financière*, with a Financière garnish.

Compote de pigeons à l'Algérienne are pigeons cut up, stewed, and served with a savoury brown sauce and pickled plums.

Chaudfroid de pigeons à la Castillane is made of pigeons, boned, stuffed with forcemeat, and braised; cut in slices, masked with brown game sauce, and served cold with a compote of dried cherries, garnished with aspic.

GAME.

VENISON.

Hachis de venaison is hashed venison.

Venison Cutlets, sauté and dressed in a crown, are served as—

Côtelettes de venaison *aux olives*—with brown sauce and olives; *aux champignons*—with mushrooms.

Côtelettes de venaison *à l'Américaine* are served with a rich Espagnole sauce.

au jus de groseilles—with Poivrade sauce and red currant jelly.

Rouelles de cerf à la St. Hubert are slices of fillet of venison, larded, and cooked in brown sauce with wine, slices of gherkins, etc.; served with a compote of French plums.

Côtelettes de chevreuil *sautées* are cutlets of roebuck cooked in butter, with wine, stock, mushrooms, etc., and served in the sauce.

sautées sauce Poivrade are sauté, and served in Poivrade sauce with pickled mushrooms.

à la Bohémienne are soaked in marinade, breadcrumbed and broiled; served in brown sauce with some of the marinade, currant jelly, etc.

Civet de chevreuil is jugged roebuck.

Slices from any joint are served in Piquante sauce with currant jelly, etc., as *Émincé de chevreuil.*

For *Salmis de chevreuil à la Sultane,* the meat is soaked in marinade, stewed, and served in a brown sauce with port wine and pickled sultanas.

HARE.

Lièvre, or **lévraut,** *sauté* is cut in pieces, sauté, and served in a sauce of broth and wine with mushrooms, etc.

Civet de lièvre is jugged hare; *à la St. Hubert,* it is served with a compote of cherries, and a rich sauce with wine and chopped truffles.

Filets de lièvre, or **lévraut,** are fillets of hare fried

and dressed in a circle with a brown sauce. They are also *piqués* — larded and braised, and served with Poivrade sauce. Served with tomato sauce, they are *piqués sauce tomates*. *À la Bourguignotte*, they are cut in halves, larded and braised; dressed in a crown with a brown sauce, bacon cut in dice, young onions, etc.

Côtelettes de lièvre à la Dauphine are slices cut from the fillets with a small piece of bone stuck in each, breadcrumbed and fried; served with Piquante sauce and chopped olives. Arranged alternately with little cutlet shapes of rich hare stuffing, and served with a game sauce, garnished with mushrooms and button onions, they are called *à la Chef*.

For *Turban de lièvre à la Péronne*, the fillets are dressed in the same way, and arranged in a circle alternately with quenelles of forcemeat of hare; white sauce with vinegar and pickled onions.

Boudins de lièvre. Rolls of forcemeat of hare, breadcrumbed and browned. *Aux cerises*, they are garnished with stewed cherries.

RABBITS.

Cut in joints, Rabbits are served as—

Lapereau, or **Lapin**, *sauté aux fines herbes*—sauté, and served in fine-herbs sauce.

sauté aux truffes—with brown sauce and slices

of truffles; or *aux olives*, substituting olives for the truffles.

Lapereau, or **Lapin**, *à la Vénitienne*—larded, braised in oil and wine with veal and garlic, and served with the sauce.

à la Suisse—fried in batter.

en kari, or *à la Madras*—curried and served with rice.

en gibelotte—stewed with onions, bacon, wine, etc.; served in the sauce with mushrooms.

en papillote—boned, coated with a stuffing of bacon, mushrooms, etc., and broiled in papers.

The backbone with the fillets, cut in sections, larded, and braised, is served as *Grenadins de lapin* or *lapereau*, with brown sauce and spinach.

Côtelettes de lapereau à la Soubise are made with the legs, cut in two, boned, spread with forcemeat and served with Soubise sauce.

Filets de lapereaux *aux concombres* are fillets of roast rabbits in a white sauce with slices of cucumber.

à la Valenciennes are dressed in a crown with white sauce, cream and mushrooms. With alternate pieces of ham, they are called *à l'écarlate*.

They are also served *à la Musulmane*—larded and braised; dressed in a crown with curry sauce, and rice in the centre.

Turban de lapereau à la Douarière is composed of small fillets larded and braised; served with

quenelles of forcemeat of rabbit in the centre, and brown sauce with wine, etc.

Lapereau en salade. Fillets of roast rabbits soaked in oil and vinegar; served cold on a salad, garnished with hard-boiled egg, beetroot, etc.

Escalopes de lapereau au fumet. Fillets cut in oval slices, and arranged with a little slice of truffle on each piece; covered with a white sauce made of rabbit, and baked. *Aux pointes d'asperges,* the slices are served in a white sauce with asparagus.

For *Fricassée de lapereau* the rabbit is cut up and cooked in a white sauce with mushrooms, etc.

Suprême de lapereau à l'Indienne is a white curry of rabbit. It may be served cold as a *Chaud-froid.*

Boudin de lapin is a poached roll of rabbit forcemeat; served with mushrooms or truffles, in brown sauce. It is also cut in pieces and dressed on a border.

à la Richelieu. A roll of forcemeat of fowl, truffles, etc., thickly covered with forcemeat of rabbit, breadcrumbed and broiled; served with Périgueux sauce.

Côtelettes de lapereau à la Maintenon are cutlet shapes of minced rabbit, breadcrumbed and fried, and served in a brown sauce with wine.

à la Duchesse Marie are cutlet moulds of rabbit cream, coated alternately with chopped ham and chopped truffles; served with white sauce and a vegetable garnish.

Petits cannelons de lapereau are little rolled pastry cases filled with minced rabbit.

Chartreuse à la Mikado is a preparation of minced rabbit, steamed in a mould lined with forcemeat and decorated with rings of different coloured vegetables.

Timbales de semoule au chasseur are small moulds of semolina, breadcrumbed and fried, filled with forcemeat of rabbit and purée of mushrooms.

Many of the ways in which chickens are dressed are also suitable for rabbits.

PHEASANT.

A roast Pheasant, cut up, is served with Salmis sauce and mushrooms or truffles, as *Salmis de faisan*. *Aux pruneaux*—it is garnished with stewed prunes.

Faisan *au velouté de gibier* is served in a white game sauce; *à la purée de gibier* in a purée of game sauce.

à la Bohémienne is served in a rich brown sauce with chopped ham and mushrooms.

à la bonne femme is cooked with square pieces of ham, slices of Portugal onions, etc.

Fillets of pheasants are served as—

Filets de faisans *piqués aux légumes*—larded and braised; dressed in a crown alternately with stewed pieces of cucumber of the same size; Jardinière garnish in the centre.

à la Comte de Brabant—larded and braised;

arranged alternately with slices of bacon round a pyramid of Brussels sprouts. Fumet of game sauce.

Filets de faisans *à la Marquise*—half of them larded and braised, and half breadcrumbed and fried; arranged alternately, with cocks' combs in the centre, and white game sauce.

à la Maintenon—very small fillets coated with a white sauce with chopped mushrooms, etc.; broiled in papers, and served with gravy.

Chaudfroid de filets de faisans is a cold entrée of small fillets of roast pheasants coated with a game sauce, and garnished with hard-boiled eggs.

Galantine de faisan aux truffes is a pheasant boned, and stuffed with game forcemeat with truffles, etc.; braised, and served cold with aspic.

Boudins de faisan à la Richelieu are oval-shaped pieces of forcemeat of pheasant, breadcrumbed and fried; served with Richelieu sauce.

Quenelles of forcemeat of pheasant, dressed in a crown with game sauce and mushrooms or truffles, are called *Quenelles de faisan en turban.*

PARTRIDGES.

Perdreaux *en ragoût,* or *en gibelotte,* are cut in joints, stewed and served in a rich game sauce.

Roast partridges, cut up, are served as *Salmis de chasseur* in a sauce of oil, wine, lemon, etc.

As *Salmis chaudfroid de perdreaux,* the joints are masked with Salmis sauce and aspic jelly; served cold with a garnish of aspic.

Filets de perdreaux *aux petits légumes* are fillets of roast birds, dressed in a crown, with young onions, carrots and turnips cut in shapes, and game sauce. For a *Chaudfroid de filets de perdreaux,* the fillets are dressed with alternate slices of tomato; garnished with aspic, and a purée of game in the centre.

Côtelettes de perdreaux à la Bacchante are fillets with a piece of bone stuck in each, bread-crumbed and fried; served in a white game sauce with raisins, juice of grapes, etc. They are also served *à la Douarière,* with quenelles of partridge in the centre, and game sauce.

Épigramme de perdreaux aux champignons is composed of fillets, half of them sauté, and half larded and braised; served with game sauce and mushrooms.

For *Épigramme de perdreaux à la Périgord,* the fillets are dressed alternately with quenelles of partridge; served with chopped truffles in a game sauce.

Escalopes (thin round or oval slices) cut from the fillets, are served as *Perdreaux en escalopes,* or *Sauté de perdreaux,* in a white game sauce with mushrooms, etc. If truffles are substituted for the mushrooms, the dish may be called *Sauté de perdreaux aux truffes.*

Chartreuse de perdreaux is an ornamental mould of vegetables, filled with larded and braised partridges, pieces of sausage, dice of bacon, etc.

Pain de perdreaux is a purée of partridge steamed in a mould; served with brown game sauce.

Petits pains de perdreaux à la Dauphine are little moulds of a purée of partridge with truffles; served in a brown sauce with wine, mushrooms and asparagus points.

Fritot de perdreaux à la crème are fritters of a purée or cream of partridge fried in batter.

Perdreaux en soufflé, or *Omelette soufflée de perdreaux*, is made of a purée of roast partridges with eggs, etc., and is baked in a soufflé dish or in small paper cases.

GROUSE.

Roast grouse, cut up, are dressed as—

Grouse *à la Ailsa*—covered with a game sauce, sprinkled with breadcrumbs and browned.

à la Commodore—the joints coated with forcemeat of grouse, and dressed in a pyramid with a rich game sauce.

For *Salmis de grouse aux truffes* they are served in a rich salmis sauce with slices of truffles; *à la St. Hubert*, with cherries.

Salade aux grouses—the joints masked with salmis sauce and aspic; dressed on a salad with Mayonnaise sauce, garnished with hard-boiled eggs, etc.

The fillets are served as *Filets de grouse à la Chancelière*, dressed in a crown, with small quenelles of veal in the centre, and game sauce.

Black-game and Ptarmigan are dressed like grouse.

WILD DUCK.

Roast wild ducks, cut in joints, are served as—

Canards, or Canetons, sauvages *en salmis*, with a salmis sauce.

à la bigarade—with bigarade sauce.

à la Muette—in a rich salmis sauce with wine and truffles.

The fillets as—

Filets de canetons sauvages *au fumet de gibier* are served with fumet of game sauce.

à l'essence—served with a brown game sauce, port wine, shallots, etc.

à la Syrienne—dressed alternately with slices of fried bread spread in a dome shape with the livers with butter, etc.; served with brown game sauce and olives.

TEAL.

Teal are dressed in the same way as wild ducks; also as—

Sarcelles *à la purée de champignons*—cut in joints and arranged in a circle with a purée of mushrooms in the centre; served with a macédoine garnish, they are called *à la macédoine*.

Filets de sarcelles *aux anchois* are fillets of teal with stock and grated Parmesan, a fillet of anchovy laid on each, sprinkled with bread-crumbs and Parmesan, and browned.

à la Toulouse are dressed in a crown, with fumet of game sauce, pickled mushrooms, etc.

Filets de sarcelles à la moderne are spread with forcemeat of game, and served with a brown game sauce.

WOODCOCKS.

Salmis de bécasses—the birds cut up and served in salmis, or fumet of game, sauce.

au chasseur—served in a game sauce with wine, mushrooms, etc.; the insides spread on croûtons, and arranged round the dish.

Chaudfroid de bécasses—the joints masked with brown game sauce, and brown meat jelly; served cold.

Filets de bécasses *à la Lucullus*. Fillets coated with forcemeat, and served on a border with a thick purée of woodcocks piled in the centre, and game sauce round.

à la Talleyrand are dressed in a crown, with the insides spread on croûtons of fried bread of the same size as the fillets. Fumet of game sauce with truffles.

en canapé are laid on croûtons of bread and covered with a stuffing of the trail with bacon, etc.; served with a game sauce.

Croustade de bécasses à la Comtesse is a low oval croustade, or shape of fried bread, filled with a purée of woodcocks; the fillets dressed on the top alternately with cocks' combs.

SNIPES.

Snipes are dressed in the same way as wood-

cocks, but are cut in halves where woodcocks are filleted. They are also served as—

Bécassines *à la bonne bouche*, filled with a forcemeat of foie gras and bacon; dressed on a forcemeat border, covered with forcemeat and baked; served with truffle sauce. This is sometimes called *à la Superlative*.

QUAILS.

Cailles *aux laitues* are braised, and served with stewed lettuces.

aux petits pois are roasted with vegetables, and served with stewed peas in white sauce.

aux truffes are stuffed with the livers, truffle, etc., and are served with Périgueux sauce.

à la Beaconsfield—wrapped in slices of bacon, braised, covered with a purée of peas, and served with mushrooms in a rich brown sauce.

à la Lucullus—boned, stuffed with foie gras and truffles, and baked in paper cases with truffle sauce.

à la bonne bouche are stuffed with foie gras and braised.

au délice are boned, stuffed with foie gras and braised; served cold, masked with a white sauce, and garnished with truffles and pistachios.

à la Financière—cut in halves and dressed on a border, with Financière garnish in the centre. They are also served *aux concombres*, with stewed pieces of cucumber, and a purée of

cucumbers in the centre; or as a *Chaudfroid*, masked with game sauce and served with aspic, and salad, or any vegetable garnish.

For *Compote de cailles* they are cooked in wine and stock with slices of sweetbread, ham, truffles, etc.; garnished with croûtons. They may also be dressed in a vol-au-vent with Toulouse garnish, as *Vol-au-vent de cailles*.

PLOVERS.

Plovers can be dressed in any of the ways that are suggested for woodcocks. The fillets of roast birds are served as—

Filets de pluviers *aux champignons*—in a circle alternately with croûtons spread with the trail; game sauce with mushrooms.

LARKS.

A salmis of larks is called *Mauviettes en salmis.*

Mauviettes *grillées* are broiled; served on slices of fried bread.

à la chipolata are cooked with Chipolata garnish.

en caisses are boned, stuffed with forcemeat and baked in paper cases.

en côtelettes are boned, spread with forcemeat and served with brown sauce.

Turban de mauviettes à la Parisienne. The larks are boned, stuffed with game forcemeat and truffles, and braised; dressed in a crown, with small quenelles of veal in the centre, and a game sauce. Dressed alternately with large

quenelles of game forcemeat, they are called *aux quenelles.*

Chaudfroid de mauviettes—boned, stuffed with forcemeat, coated with brown sauce and served with aspic. Set in little moulds of aspic, they are called *en aspic.*

Croustade de mauviettes—boned, stuffed, and baked in a croustade of fried bread with Périgueux sauce and mushrooms.

Vol-au-vent de mauviettes—boned, stuffed, and served in a vol-au-vent case with white game sauce and mushrooms.

ORTOLANS.

Ortolans *à la Périgourdine* are served in truffles, of which the centres have been cut out.

en caisses are baked in small paper cases with Périgueux sauce.

Blanquette de gibier aux champignons is composed of small pieces of game in a white sauce with mushrooms.

Mayonnaise de gibier à l'aspic is a mayonnaise of game, garnished with aspic.

Quenelles à la Chasseur are quenelles of game, served in a white sauce with mushrooms or truffles.

Crème de gibier is a purée of game, steamed in a mould, or in several small moulds. As *Petites crèmes à la Moderne,* they are served in a white sauce with chopped truffles.

Boudins à la Chasseur are little moulds of minced game, or game forcemeat, served in a game sauce with mushrooms.

Petites bouchées de gibier are little patties of game.

Petits pâtés à la purée de gibier are patties filled with purée of game.

Kromeskis à la Russe are made with pieces of any kind of forcemeat or croquette preparation, wrapped in slices of bacon, dipped in batter, and fried. *À la Nemours*, a coating of a purée of mushrooms is substituted for the slices of bacon.

Cassolettes de riz are patties of rice, breadcrumbed and fried; filled with forcemeat or croquette preparation.

Timbale à la Milanaise is Milanaise garnish in a shell of paste. Another dish of the same name is composed of a preparation of minced game or chicken, steamed in a mould lined with macaroni.

Fritot à l'Écossaise are Scotch fritters of minced game with mushrooms, etc., dipped in batter and fried.

Game is also dressed in a croustade, or raised pie, in soufflés, chaudfroids, etc.

CHAPTER V.

REMOVES OR RELEVÉS.

BEEF.

A ROAST sirloin of beef is called *Aloyau à la broche.*

For *Aloyau de bœuf à la Provençale* the sirloin is larded and spread with a stuffing of marrow, anchovies, garlic, etc.; roasted, and served with Piquante sauce.

The upper part of the sirloin, boned and rolled, is served as—

Aloyau *en cannelon*—roasted; *sauce raifort,* with horseradish sauce.

braisé à la royale—larded and braised.

à la Printanière—braised, and served with young vegetables.

à la Portugaise—larded and braised; served with stewed Portugal onions and brown sauce.

à la Godard—braised, and served with slices of sweetbread, mushrooms, etc.

The fillet, or undercut of the sirloin, is usually cut out and dressed as a separate dish.

It is roasted and served as *Filet de bœuf rôti,* and may have a vegetable garnish—Macédoine,

Jardinière, or Printanière—and be named accordingly. *Au jus d'orange*, it has orange sauce.

Filet de bœuf *au macaroni* is garnished with macaroni.

à la Napolitaine—larded, roasted, and served in a savoury brown sauce with Tarragon vinegar, currant jelly, raisins and French plums.

au jus de groseilles—larded, soaked in marinade and roasted; served in a brown sauce with currant jelly.

piqué aux légumes printaniers—larded, roasted and glazed; served with young vegetables and brown sauce.

à la Milanaise—larded, roasted, and served in white sauce with macaroni, etc. Served with macaroni dressed with tomato sauce and grated cheese, it is *à la Romaine.*

à la Toscane—larded and braised; served with tomatoes and stuffed artichoke bottoms.

à la Bohémienne—larded, soaked in marinade, and roasted or braised; served with fried slices of potatoes, and Poivrade sauce with pickled onions, pickled mushrooms, and olives; or cold, with tomato sauce, currant jelly, etc.

Braised, it is served as *Filet de bœuf braisé; à la sauce Madère*, it has Madeira sauce; *à la Paysanne*, it is garnished with vegetables.

A Round of beef as—

Rouelle de bœuf *bouillie* is boiled; *à l'Anglaise* it is served with carrots and turnips and small suet dumplings.

The Brisket as—

Pièce de bœuf *à la Flamande* is braised and garnished "à la Flamande."

à la Bonne Femme is stewed. Served with fried onions, it is called *à la Bourgeoise.*

Noix de bœuf *braisée* is a braised chump of beef.

Ribs of beef, rolled and braised, are served as—

Côtes de bœuf *braisées à la purée de tomates*—with tomato sauce; or *à la Milanaise* — with macaroni.

aux racines—larded and served with carrots; *à la Portugaise* — with Portugal onions; *à l'Espagnole*—with button onions.

Pièce de bœuf à la St. Florentin is rolled, and served with Robert sauce.

Beef or Rump Steak as—

Bifteck *à la Française* is broiled, and served with fried potatoes.

en ragoût is stewed; with onions, it is *à la bonne bouche.*

Châteaubriand grillé is a broiled fillet steak. *À la Russe,* it is served with horseradish sauce; *à la Bruxelloise*—with a purée of Brussels sprouts. It is also served *aux huîtres*—with oysters; *au beurre d'anchois*—garnished with anchovy butter; and *aux pommes frisées*—with fried potato ribbons. As *Filet de bœuf à la Mirabeau,* it is larded, broiled, and served with Maître d'hôtel butter, anchovies, olives, and watercress. As *Cannelon de bœuf,* it is stuffed, rolled, and braised.

Boiled beef is served with a Flamande garnish as *Pièce de bœuf bouillie à la Flamande.* Garnished with sausages, bacon and cabbages, it is *garni de choux. À la Macédoine,* it is served with a Macédoine garnish.

Rosbif *à l'Anglaise* is roast beef, served with horse-radish and Yorkshire pudding.

Bœuf *braisé aux haricots verts* is braised beef served with French beans; *à la Jardinière*—with Jardinière garnish.

à la Mode is stewed with vegetables.

à la Hollandaise is rubbed with treacle, etc., salted, smoked and boiled. It is eaten cold.

au chasseur is spiced beef. It may be served with Chevreuil or Poivrade sauce, or with currant jelly.

froid aux Indes is served cold with Indian pickles; *à l'Américaine*—with a tomato salad.

Fricandeau de bœuf is a beef fricandeau. It can be served with macaroni, *à la Milanaise;* or cold, with salad, *à la Jardinière.*

Slices of a beef fricandeau can be dressed for an entrée in a sharp brown sauce, with currants and sultanas, as *Grenadins de bœuf à la Romaine.*

Pâté de bœuf aux pommes de terre is a pie of minced beef and mashed potatoes, with a crust of mashed potatoes.

Pâté chaud de bœuf is a hot beef pie.

Pâté de bœuf aux huîtres is a beef-steak pie with oysters.

Pâté de tête de bœuf is an ox-cheek pie. This is also called *Pâté à la Hesse.*

Ox-tongue, or *Langue de bœuf*, boiled and glazed, is served *à la prima donna* with a border round it of quenelles of veal, and white sauce with Brussels sprouts. *À la Princesse*, it is covered with Mayonnaise sauce, and garnished with salad and cucumber.

VEAL.

A Fillet of veal is dressed as—

Rouelle de veau *aux petits pois*—larded and roasted; served with peas in white sauce.

à la Pontoise—stuffed, roasted, and served cold with Tartare sauce.

à la potagère—larded and roasted; served with carrots cut in shapes, onions, cauliflower, and brown sauce.

à la jardinière—stuffed with a piece of bacon, roasted, and served with a Jardinière garnish.

à la Princesse—stuffed with forcemeat, mushrooms, etc.; roasted, and served with slices of tongue and bacon, and white sauce with cream.

à la Versaillienne—stuffed with a tongue and forcemeat; roasted, and served with quenelles, slices of stewed cucumber and white sauce.

en thon—larded with fillets of anchovy, pickled, and cooked in oil.

A Chump of veal, larded and braised, is served as—

Noix de veau *à l'oseille*, or *aux épinards*, on a purée of sorrel or spinach; *à la bourgeoise*—with brown sauce.

Noix de veau *à la Trianon*—with a purée of chestnuts, and clear gravy.

à la potagère is braised white, and served in a white sauce with peas and pieces of cauliflower.

à la Montpensier is larded with strips of truffles and bacon, and braised.

It is also served *à la purée de champignons*, on a purée of mushrooms; or *aux petits légumes*, with stewed young carrots, turnips and onions, and brown sauce.

For *Veau en fricandeau*, veal is larded on one side with thick strips of bacon, on the other side with fine ones, and braised.

The Loin as—

Longe de veau is roasted. Served *à la Strasbourgienne*, it has slices of Strasbourg or other bacon round it, and Poivrade sauce.

It is served cold *au jambon*, with oval slices of ham and croûtons of aspic; or *à la dame blanche*, with a sauce over it of Béchamel and aspic with Tarragon vinegar, etc., garnished with Indian pickles. This is sometimes called *à la Princesse*.

Longe de veau à la Montglas is braised, and served with clear gravy or half glaze, garnished with strips of chicken, tongue, truffles, and mushrooms.

Larded and braised, it is served *piquée braisée*, or *à la Royale; à la macédoine de légumes*—with a vegetable macédoine. *À la Cambacères*, it has a border round it of small slices of tongue, truffles

and cucumber; white sauce with wine, chopped mushrooms, etc.

The under part of a loin is roasted and dressed as *Filet de veau à la crémière*, with poached eggs, and Béchamel sauce with cream, etc.

Filet de veau à la Chipolata is a veal steak braised, and served with balls of sausage-meat, fried bacon, and tomato sauce. It is also served with capsicum sauce, *sauce piment.*

A Neck of veal dressed as—

Carré de veau *au naturel* is stewed, and served in the sauce with chopped gherkins and vinegar.

À la Bourgeoise, it is stewed with vegetables.

À la Milanaise, it is braised, and served with a Milanaise garnish.

Roasted, it is served *à la purée de céleris*, with stewed celery, and celery sauce.

À la St. Clair, with slices of fried ham and tomato sauce.

À la Bruxellaise, with Brussels sprouts and white sauce.

À la Printanière, with spring vegetables.

A Breast of veal as—

Poitrine de veau *rôtie* is roasted; *à la Soubise*, it is served with Soubise sauce.

Boned, stuffed, rolled, and braised, it is served *à la Jardinière*—with young vegetables; or *à la Chipolata*—with Chipolata garnish.

A Knuckle of veal as—

Jarret de veau *à la Mancelle* is stewed and served with chestnuts.

Galantine de veau is a galantine of veal. It is served cold, garnished with aspic.

Calf's head is served as—

Tête de veau *au naturel,* stewed, and garnished with the tongue and brains.

farcie—stuffed with forcemeat, etc., and stewed. Served in a white sauce with currants and sultanas, it is *à l'Allemande.*

en tortue—cut in pieces and boiled with vegetables and turtle herbs—basil, marjoram, thyme, bay leaves, etc.; served in the sauce with wine and mushrooms.

Veal and ham pie is called *Pâté de veau au jambon.*

Pâté à l'Italienne is a veal and ham pie, with yolks of hard-boiled eggs, and small balls of stuffing.

Timbale à la Française is a pie of layers of slices of larded veal, ham and forcemeat, in a shell of paste.

Pâté de pieds de veau à l'Écossaise. A pie of calf's feet minced with suet and apples, with gravy and wine.

Pâté chaud de godiveau is a hot pie of veal or fowl forcemeat.

MUTTON.

Hanche de mouton is a roast haunch of mutton. It may be served *au jus de groseilles* with brown sauce, currant jelly, etc.

à la Bohémienne—soaked in marinade, roasted, and served in a brown sauce with pickled onions, olives, currant jelly, etc.

A leg or neck of mutton is also dressed in this way.

A fore-quarter of Southdown mutton is called *Quartier de pré-salé*. Served with haricot beans, it is *à la Bretonne*.

A Saddle of mutton as—

Selle de mouton *à l'Anglaise* or *en broche* is roasted.

au laver—served with laver and a brown sauce.

rôtie à la venaison—it is hung a fortnight, roasted, and served in a brown sauce with wine, etc.

à la Mirabeau—roasted, and served in Poivrade sauce with chopped gherkins and beetroot.

à la Polonaise. The meat of a roast saddle is cut out, minced, and put back again with brown sauce, etc., keeping the shape by a wall of mashed potatoes; it is sprinkled with bread-crumbs, and browned. Dressed in this way, with a purée of onions over the mince, and served with Soubise sauce, it is called *à la Marseillaise*.

A Leg of mutton as—

Gigot *rôti* is roasted; *à la Portugaise*, it is served with Spanish onions.

à la Russe—roasted, and the cooking finished in burning brandy; served with the gravy and brandy.

à la Provençale—garlic inserted into the leg; roasted and served with Bretonne sauce.

en chevreuil—larded, soaked in oil and roasted; served with Poivrade sauce.

Gigot *à la Flamande*—boiled, and served with carrots and mashed turnips. It is also served with caper sauce—*sauce aux câpres.*

à la Royale is larded and braised; *à la Jardinière* — with a Jardinière garnish; *à la Napolitaine*—with macaroni and Neapolitan sauce; *à la Soubise*—with Soubise sauce and potato croquettes.

de sept heures is boned, and stewed for seven hours with vegetables.

farci is boned, stuffed and roasted; served with tomato or Soubise sauce.

à la Bretonne is stuffed and braised, and served with Bretonne sauce and haricot beans.

à la Polonaise is braised, cut in slices without severing them from the bone, and a stuffing put between each slice.

A Neck of mutton as—

Carré de mouton is roasted; *bouilli*—boiled; *aux câpres*—served with caper sauce; *à la Nivernaise*—with carrots and mashed turnips, and caper sauce in a sauce-boat.

au riz—cooked with rice, slices of onion and dice of ham.

à l'Irlandaise is braised and served with onions and potato croquettes.

à la Dustan is served with a purée of haricot beans; *à la Jardinière* — with a Jardinière garnish; or with any dressed vegetable or purée, naming it accordingly.

à la Provençale—spread with a purée of onions.

breadcrumbed and browned; served in a highly seasoned brown sauce.

Carré de mouton *à la Soubise*—larded, braised, and served with Soubise sauce.

au chevreuil—larded, soaked in marinade and braised; served with Chevreuil sauce and potatoes cut in little balls. If stewed prunes are substituted for the potatoes, it may be called *à l'Allemande*.

à l'Algérienne—larded, soaked in marinade and roasted; served in brown sauce with some of the marinade and French plums.

Carrés de mouton à la légumière are two necks roasted, put together like a saddle, and the space between filled up with mashed potato, garnished with other vegetables.

A Loin of mutton may be dressed in many of the ways suggested for necks; also as—

Cannelon de mouton—boned and rolled. *À la Polonaise*, it is larded, rolled, and braised, and served with stuffed mushrooms.

Carbonade de mouton—boned, larded, and rolled with forcemeat in the centre, braised and glazed; served with a dressed vegetable, Soubise or Piquante sauce, or *à la Nivernaise*—with stewed carrots. *À la Sultane*, it has a rich savoury stuffing with raisins or sultanas, and is served in a brown sauce with orange juice and chopped ham.

As *Faux Canard*, it has a duck stuffing of sage and onions; apple sauce may be served with it.

Poitrine de mouton aux câpres is a breast of mutton braised, and served in Piquante sauce with capers. Boned, rolled, braised, and garnished with vegetables, it is called *Cannelon de mouton à la Windsor.*

A shoulder of mutton boned, stuffed, and roasted or braised, is served with Piquante sauce as *Épaule de mouton farcie. En ballon*—it is boned, larded, made into the shape of a balloon and braised. This is sometimes called *en musette.*

A mutton steak, broiled or stewed, can be served as *Filet de mouton à la Soubise*—with Soubise sauce; *à la Bretonne*—with haricot beans; or with any dressed vegetable. Soaked in marinade and braised, it is served *à la Polonaise* with stuffed mushrooms.

A mutton pie made with potatoes and onions, covered with potato paste, is called *Pâté de mouton à l'Irlandaise.*

Pâté à l'Écossaise is a sheep's head pie.

Boudin, or *Casserole, de mouton* is a mutton pudding in suet crust. *Aux rognons,* it is dressed with kidneys; *à la Milanaise*—with macaroni.

LAMB.

Hanche d'agneau is a roast haunch of lamb. It is sometimes called *Rosbif d'agneau à la broche.*

The Fore-quarter as—

Quartier d'agneau *à la broche* is roasted.

à l'hôtelière—roasted, and served in a sauce of Maître d'hôtel butter with cream.

Quartier d'agneau *farci*—a stuffing put between the neck and shoulder, roasted and served with brown sauce.

Côtes d'agneau à la Chancelière is a roast forequarter, the shoulder cut out, and the meat of it minced with ham, truffles, etc., mixed with white sauce, and put into the space the shoulder was cut from; breadcrumbed, browned, and served with white sauce.

Selle d'agneau *rôtie* is a roast saddle of lamb. It is served *à l'Indienne*—with Indian sauce and Indian pickles; and *à la bonne fermière*—with lamb's fry, breadcrumbed and fried, and mint sauce.

braisée à l'Allemande — boned, stuffed and braised; served with Allemande sauce and any vegetable garnish.

à la Villeroi is dressed in the same way, covered with Allemande sauce, and sprinkled with breadcrumbs and grated Parmesan.

à la Ménagère is dressed like saddle of mutton *à la Polonaise*, with a white instead of a brown sauce, and the meat cut in small square slices.

A Leg of lamb may be dressed the same as a leg of mutton; also as—

Gigot d'agneau *bouilli aux épinards*—boiled and served on spinach; or *à la Palestine*—with a purée of Jerusalem artichokes.

The Loin is roasted, or dressed *en Cannelon*, in the same way as mutton.

The Breast as—

Poitrine d'agneau *aux petits pois* is stewed with peas.

à la Turque is boned, rolled and braised, and served with rice cooked in stock with saffron, currants and sultanas.

The Neck as—

Carré d'agneau *au cresson*, is roasted, and served with watercress; *aux légumes printaniers*—with spring vegetables.

à la Bruxellaise is braised and served on a purée of Brussels sprouts.

aux cerises is served with cherry sauce.

à la Douairière is braised, and served in a white sauce with cocks' combs, and braised lambs' breads cut in slices.

The Shoulder, or—

Épaule d'agneau, is roasted; served *à la Maître d'hôtel*—with Maître d'hôtel sauce; or *aux pointes d'asperges*—with asparagus heads and white sauce. Boned, larded, braised and glazed, it is served cold as *glacée*.

à la Montmorency—boned, stuffed with force-meat, larded and braised; served with Toulouse garnish. It is also dressed *à la Polonaise* in the same way as a saddle of mutton.

Pâté chaud d'agneau is a hot pie of lamb cutlets, with potatoes, white sauce, etc.

PORK.

Selle de porc frais is a roast saddle of pork. *À la Robert*—it has Robert sauce.

A Leg of pork as—

Gigot de porc *bouilli* is boiled with the carrots, turnips and parsnips with which it is served.

à la Piémontaise is roasted and served in a highly seasoned brown sauce, with Chili vinegar and olives.

à l'Allemande is pickled, boiled, and served with stewed red cabbage and pickled cabbage, carrots and turnips, and Poivrade sauce.

Echinée de porc rôtie is a roast chine of pork.

Côtes de porc is a spare-rib of pork. *À la Diplomate,* it is braised and served in a brown sauce with sausages and stuffed potatoes.

Carré de porc *à la Rémoulade* is a roast neck served in Rémoulade sauce with chopped Indian pickles.

à l'Alsacienne is braised and served with pickled cabbage, potato croquettes, and sausage balls.

à la Russe—braised, and served in orange sauce with sultanas.

Longe de porc *rôtie* is a loin roasted. *À la Soubise,* it is served with Soubise sauce.

Pâté à la Leicestershire is a pork pie in a crust made with lard.

Pâté à la Devonshire is a pie of layers of slices of pork, bacon and apples.

Croustade à la Chipolata is a raised pie filled with sausage-meat, bacon and chestnuts, and brown sauce.

Salt pork boiled and served with cabbages and other vegetables, is called *Petit salé aux choux,*

or *à la Fermière; aux panais*, it is served with parsnips.

Cochon de lait is a sucking pig. It is plainly roasted; or stuffed with truffles, etc., *à la Périgueux;* or with chestnut and sausage-meat stuffing, and served with Chipolata garnish, *à la Chipolata.*

à la Savoyarde—stuffed with sausage-meat, rice, etc., and roasted; served with little sausages, and a white sauce with wine and mushrooms.

en galantine is a braised galantine of sucking pig.

Pâté froid de cochon de lait is a cold sucking pig pie.

A Ham as—

Jambon *à la broche aux épinards* is roasted, and served with spinach. If a York ham is used, the dish is called *Jambon d'York à l'Anglaise.*

braisé is braised. Served with sausages and peas puddings, it is called *à la Polonaise.*

aux cerises is braised, and served in a brown sauce with wine and stewed cherries.

a la Maillot is braised in wine; served with vegetables and Madeira sauce.

glacé à la Jardinière is glazed, and garnished "à la Jardinière." It is also served *à la Macédoine, aux petits pois* or *aux haricots verts*, with a garnish of Macédoine, green peas or French beans.

Fromage de cochon is brawn.

A haunch of boar, or *Cuissot de sanglier*, may be served *à la Royale*, larded, and braised in wine and

water with vegetables, etc. *Aux cerises*, it is served with cherry sauce.

Filet de sanglier au chasseur is a fillet of boar, soaked in oil, etc., and braised; served with Poivrade sauce.

Hure de sanglier is a boar's head.

POULTRY.

A capon boiled in stock with bacon, onions, etc., is served in the sauce as *Chapon au gros sel*. Stuffed with truffles, etc., and roasted, it is served *à la Périgueux*, with Périgueux sauce; or *à la Piémontaise*, with tomato sauce and raviolis.

A fowl boiled and served with Bourgeoise sauce is called *Poule au pot*.

A fat pullet, or *poularde*, is roasted, and served *à la Financière*—with Financière garnish; or *aux légumes printaniers*—with stewed young vegetables and brown sauce.

À la Grimod de la Reynière, it is filled with a stuffing of the liver with truffles, mushrooms, etc., and roasted in slices of bread and ham.

À l'Anvers, it is larded, roasted, and served with a compote of apples, and balls of forcemeat, and brown sauce.

À la Régence, it is stuffed and braised, and served with truffle sauce.

À la Lucullus, it is stuffed with liver forcemeat with truffles, roasted, and served with a garnish of tomato rice with cheese, and truffle sauce.

À la Montmorency, it is larded, stuffed with liver forcemeat, braised and glazed.

À la Guillaume Tell, it is boned, stuffed and braised; set in a mould with the stock, garnished with truffles, and served cold.

For *Pilau de poularde* it is cooked with spice, onions, rice, etc.; masked with the rice, and garnished with hard-boiled eggs.

Poulet *à la sauce* is a boiled chicken served with white sauce. It may be *au céleri*—with celery sauce, *au macaroni*—with macaroni, or with any vegetable garnish. Served cold, covered with a white sauce and garnished with strips of tongue and truffles, it is called *à la Belle Vue*.

au riz is boiled with rice. *À la Turque*, the rice is dressed with saffron, currants and sultanas.

à la Génoise is boiled, and served in a white curry sauce with cheese and macaroni.

à la Chivry is cooked in mirepoix with slices of bacon, and served in Ravigote sauce.

à la Mona—cooked with wine, tomato sauce, Portugal onion and bacon.

à la d'Escars—larded, and braised in stock and wine with bacon, vegetables, etc.

rôti à la peau de goret has a crackly skin from melted lard having been dropped on it while roasting.

à la Milanaise—stuffed, roasted, and served with Milanaise garnish.

à la Hambourgeoise—stuffed with butter, chopped parsley, etc., and roasted.

Poulet *à l'estragon* has a stuffing made of the liver, bacon, tarragon, etc.; it is roasted, and served in a white sauce with chopped tarragon.

à la Royale is stuffed and braised.

à la Chevalière is larded, braised, and served in a rich white sauce with mushrooms.

à la Carmélite—the back and breast bones removed, it is stewed and served in rich brown sauce with button onions, olives, and artichoke bottoms cut in slices.

à la St. Cloud is larded with strips of truffle and bacon, braised, and served in brown sauce with wine.

à l'Italienne—filled with a stuffing of the liver with bacon, mushrooms, etc.; roasted, and served in a white sauce with oil, wine, tarragon, etc.

à la sauce tomates is stuffed, braised, and served with tomato sauce; *aux champignons*—with mushroom sauce.

Petits poulets *à l'Indienne* are young chickens stuffed with rice, breadcrumbs, curry powder, etc.; braised, and served with rice and Indian sauce, garnished with Indian pickles.

Petits poussins are very young chickens. They are larded and braised, and served *à la Vénitienne* in a white sauce with wine, cocks' combs, chopped mushrooms, truffles, etc.; or *à la Chevalière*, in white sauce with button onions and mushrooms.

Pâté chaud de volaille au jambon is a hot chicken and ham pie.

Pâté froid de volaille aux truffes is a cold chicken pie with forcemeat and truffles.

Galantine de poulet is a galantine of chicken.

DUCKS.

Ducks are roasted and served *au jus d'orange*, with orange sauce; or braised and served *aux petits pois*, or *aux champignons*, with stewed peas or mushrooms.

Canards, or **canetons**, *à la Mancelle* are braised and served with chestnuts.

aux groseilles vertes are roasted or braised, and served with green gooseberry sauce.

au Père Douillet are braised in wine and stock, and served in the sauce.

à la St. Michel—braised in wine and broth, and served with mushrooms, etc., in the sauce.

à l'Espagnole—braised with vegetables, oil, and garlic; served in a brown sauce with olives.

à purée verte are stewed, and covered with a purée of green peas.

à la Provence—stewed and served with mushrooms and olives.

en surprise—the breasts are cut out, minced, and put back again with highly seasoned brown sauce; sprinkled with breadcrumbs and browned.

à l'Andalouse are boned, stuffed with sausage

meat and braised; served with slices of tomatoes, and artichoke bottoms.

They are also served *aux navets, aux choux, au céleri,* or *aux olives,* with stewed turnips, cabbages, celery, or olives. With a purée of turnips, they are *à la Nivernaise. Au vert pré,* they are stewed with green herbs.

GOOSE.

Oie *rôtie* is a roast goose, served with apple sauce in a sauce-boat.

à la Mount Vernon is served with baked apples, and brown sauce with currant jelly.

braisée à la Jardinière is braised, and served with brown sauce and Jardinière garnish.

à la Chipolata—served with Chipolata sausages.

à la purée d'oseille—served with Sorrel sauce.

à l'orange—with slices of oranges and orange sauce.

rôtie, farcie de marrons—stuffed with the liver, chestnuts, etc., and roasted.

à la Portugaise—stuffed with slices of Portugal onions, etc., roasted, and served with stewed Portugal onions and a brown sauce.

à l'Arlesienne—stuffed with onions, truffles, chestnuts, etc., braised in mirepoix, and served in tomato sauce.

à la Dauphinoise—stuffed with chestnuts, etc., braised, and served in brown sauce with orange juice and shreds of orange peel.

à la Royale—boned, stuffed and braised, and

served in a brown sauce with anchovy and port wine.

Oie *en daube* is stuffed and braised, and is served cold covered with the sauce.

Pâté aux abatis d'oie is giblet pie.

Casserole aux abatis is a giblet pudding.

TURKEY.

Dinde *rôtie* is a turkey roasted, and garnished with sausages.

rôtie parfaite is stuffed with sausage-meat, chestnuts and truffles, and roasted.

à la St. James is stuffed with sausage-meat and roasted. It has a brown sauce, and is served with currant jelly.

à la purée de céleris—boiled, and served with celery sauce and slices of fried bacon; *aux marrons*—with chestnut sauce.

à la Chipolata—stuffed with sausage-meat and chestnuts, roasted, and served with Chipolata garnish.

truffée—stuffed with forcemeat and truffles, roasted, and served with gravy and chopped truffles.

à la Provençale—stuffed with onions, bread-crumbs, etc., roasted, and served with truffle or tomato sauce.

en daube—larded and stewed; served cold, covered with the sauce.

à la Yorkshire—the legs are cut off, it is boned and stuffed with forcemeat and a tongue;

braised, and served with white sauce and vegetables.

Dinde *à la Sultane*—the breast-bone removed, it is larded, roasted and glazed; served in a brown sauce, with sausages, balls of stuffing, and tomatoes.

A young turkey, roasted, is served as *Dindonneau à la Duchesse*, with a purée of cucumbers, garnished with quenelles, small pieces of tongue, and French beans.

Galantine de dinde is a braised galantine of turkey; it is served cold. *Aux foies gras*, it has fat livers of fowls added to the forcemeat.

PIGEONS.

Pigeons stewed in stock, with bacon, mushrooms, onions, etc., are served in the sauce as *Pigeons en compote*.

Pigeons *à la Crapaudine* are breadcrumbed and broiled; served with Piquante sauce.

en ragoût d'écrevisses, or *à la Merveilleuse*, are stewed, and served in a rich white sauce with mushrooms and crayfish.

à l'Algérienne are stewed and served with French plums.

à la Princesse are stuffed with foie gras and mushrooms, stewed, and served with Espagnole sauce.

aux petits pois, or *à la St. Germain*, are stuffed, and stewed with green peas. *À la Nivernaise*, they are served with mashed turnips.

Pâté chaud de pigeons, or *pigeonneaux*, is a hot pigeon pie.

Pâté de pigeons à l'Anglaise is a pigeon pie with collops of beef steak.

GAME.

VENISON.

The haunch of venison, or **Hanche de venaison**, ranks first among removes.

Dressed *à la Corinthienne*, it is larded, soaked in marinade and roasted; served in a brown sauce with port wine, currants, currant jelly, etc.

Quartier de venaison is a fore-quarter of venison.

Gigot de cerf, or *venaison*, is a leg of venison.

Filet de cerf, or *venaison*, is a fillet of venison.

Épaule de cerf, or *venaison*, is a shoulder of venison.

Carré de cerf, or *venaison*, is a neck of venison.

The fore-quarter of a roebuck is served as *Quartier de chevreuil;* the leg, as *Gigot de chevreuil;* the saddle, as *Cimier de chevreuil.*

Dressed *à la St. Hubert*, it is soaked in marinade, larded, braised, and served in a rich brown sauce with prunes.

A venison pasty is called *Pâté de venaison.*

HARE.

Lièvre, or **Lévraut**, *sauce Poivrade*, is larded, roasted, and served with Poivrade sauce.

au jus de groseilles—larded, roasted, and served in brown sauce with currant jelly and olives.

Lièvre, or **Lévraut**, *rôtie à la Finnoise*—larded, roasted, and served in a sauce of stock, vinegar, sour cream, etc.

à la Matanzas—soaked in marinade, stuffed with a forcemeat of fowl, and braised.

en daube is boned, and stewed in a jar with bacon, veal, game stock, etc.; it is served cold, in the jar.

Râble de lièvre rôti is a baron of hare, larded and roasted. *À la St. Denys*, it is stuffed, braised, and served with truffle sauce.

Pâté de lièvre à l'Écossaise is a pie of hare stewed with wine, etc.

Pain de lièvre à la Yorkshire is a pie of layers of slices of hare, ham, and hard-boiled eggs, with game jelly; it is served cold.

RABBITS.

Lapereaux *à l'Anglaise* are stewed, and served with Soubise sauce.

grillés are flattened and broiled; served with butter and chopped parsley.

à la sauce are boiled, and served in white sauce.

aux petits pois are cooked in a white sauce with onions, green peas, etc. If mushrooms are substituted for the peas, they are called *à la Tavernière*.

à la Jardinière are cooked in white sauce, with young onions, carrots and turnips cut in little balls, and peas.

Lapereaux *à la villageoise*—stuffed, roasted, and served in melted butter sauce with shallots, etc. *aux groseilles vertes* are roasted or stewed, and served with green gooseberry sauce.

Galantine de lapin is made of rabbit boned, stuffed, and braised. It is served cold, garnished with the sauce in a jelly.

Rabbit pie is served as *Pâté chaud de lapereaux.* If made in a raised pie dish, it is called *Lapereaux en terrine.*

PHEASANTS.

Faisans *à la Soubise* are braised pheasants covered with Soubise sauce; *aux marrons*—with chestnut sauce.

à la purée de gibier are larded, braised, and served with purée of game sauce.

à la Fontainebleau—the breasts are larded in a square; they are braised in white stock with lettuces, sausages, etc., and served with the lettuces and sausages, and brown sauce.

à la Gitana—stewed with bacon, slices of Portugal onions, tomatoes, wine, etc.

à la Flamande—stewed with bacon, sausages, cabbages, etc.; served with the cabbages pressed and cut in shapes, carrots and turnips, and Poivrade sauce.

à l'étouffade—larded and stewed; served with game sauce.

à la Beauharnais—braised, and served in truffle

sauce, with mushrooms, artichoke bottoms, and asparagus points.

Faisans *à la Victoria*—stuffed with a forcemeat of oysters, bacon and herbs, stewed, and served with oyster sauce.

aux foies gras—stuffed with foie gras, ham, truffle, etc., and roasted.

truffés à la Piémontaise—stuffed with truffle stuffing, roasted, and served with a sauce of aspic and wine with slices of truffles.

à la Bohémienne—stuffed with foie gras, truffle, etc.; cooked in mirepoix, and served in the sauce with truffles and foie gras.

à la Connaught—stuffed with chestnut stuffing, roasted, and served with a watercress salad.

à la Saint-Cloud—boned, filled with a stuffing of the livers with partridge, truffles, etc.; roasted, and served on toast with Italian sauce and truffles.

Pâté chaud de faison aux truffes is a pie of pheasant with forcemeat and truffles.

PARTRIDGES.

Partridges braised in stock with bacon, cabbages, etc., are served as *Perdreaux aux choux*, with the cabbages and slices of bacon.

Perdreaux *braisés* are larded and braised.

à l'étouffade—larded, and stewed in stock and wine with onions, etc.

à la Parisienne—cooked in a brown sauce with wine, and served in the sauce.

Perdreaux *à l'Anglaise*—stuffed with the livers and butter, and roasted. A stuffing of shallots, breadcrumbs, etc., is inserted under each joint, and they are served in a sauce of stock and wine.

truffés à la Périgord—stuffed with truffle stuffing and roasted; served in a white sauce with truffles.

à la Mecklenbourg—stuffed with chopped French plums, game forcemeat, etc.; braised in stock and wine, and served in the sauce with tomato sauce and currant jelly.

à la Barbarie—stuffed with truffle stuffing, and larded ornamentally with truffles; braised, and served with Financière sauce.

à la Pompadour—stuffed with foie gras and truffles, larded, braised, and served with truffle sauce.

à la Cussy—boned, with the exception of the leg bones, and stuffed with a forcemeat made of sweetbread, truffles, mushrooms and cocks' combs; braised, and served with truffle sauce.

à la Victoria—the breast bones removed, stuffed with game forcemeat, larded and braised; served with brown sauce, wine, etc.

Pâté de perdreaux au chasseur is a pie of partridges with veal and bacon, mushrooms, and game sauce.

GROUSE.

Grouse are dressed like pheasants *à la Piémon-*

taise. À la Kinnaird, they are stuffed, roasted, and served with Financière garnish.

Pâté de grouse à l'Écossaise is a pie of grouse with beef steak, etc.

Grouse en timbale is a grouse pie baked in a French raised pie mould.

BLACK GAME.

As *Coqs noirs,* or *Coqs de bruyère, à la royale,* blackcocks are larded, braised, and served with a white sauce and little rissoles of game.

À la Rob Roy, they are stuffed, roasted with sprigs of heather and whiskey, and served with melted-butter sauce.

Grouse are also dressed in this way.

SNIPES.

Snipes cut in halves, baked on layers of bacon, with butter, are served cold as *Bécassines en terrine à l'Irlandaise.*

Boudin de bécassines à l'Épicurienne is a pudding of snipes, with mushrooms, truffles, etc., and wine, in suet crust.

Quails, Plovers, and Larks, may be dressed in hot pies, and served as *Pâtés chauds de cailles, pluviers,* or *mauviettes;* or in cold pies, as *Pâtés froids.* Any small birds may be used for these pies.

Pâté de mauviettes à la Melton Mowbray is a lark pie with veal and bacon, mushrooms, truffles, etc.

Pâté de mauviettes à la Moderne is a raised pie of boned larks stuffed with beef forcemeat.

Larks or other small birds are dressed as *Boudin à la Chipolata*, with Chipolata garnish in suet crust.

Pâté froid de gibier is a cold pie made of the meat of several kinds of game.

Pâté à la Yorkshire is composed of goose, hare, grouse, and snipes, with spices, sausage-meat, and slices of ham.

CHAPTER VI.

ROASTS, OR RÔTS.

Black Diver—*Macreuse.* Dressed *au chocolat,* they are served covered with chocolate.

Black game—*Coqs noirs,* or *Coqs de bruyère.*

À la Stockholm, they are larded on one side, and barded with vine leaves on the other side.

Bustard—*Outarde canepetière.*

À la Russe, they have a slice cut in the breast and a stuffing inserted, and are served with brown sauce.

Capon—*Chapon.* Served with watercress, it is called *au cresson.*

Chicken—*Poulet. À la Forrester,* it is covered with watercress leaves, mustard and cress, etc.

Bardé, it is barded—roasted with a slice of bacon over the breast, and served with the bacon on it.

Rôti à la Staël, it has a white crust from being sprinkled with flour during the roasting.

Spring chickens—*Petits poulets.*

Young chickens—*Petits poussins.*

Duck—*Canard.*

Duckling—*Caneton*. Served with orange sauce, it is called *au jus d'orange* or *à la bigarade*.

Goose—*Oie*.

Green goose—*Oison* or *Oisillon*.

Grouse—*Grouse*.

À la bonnie lassie, they are served on brown bread toast with melted-butter sauce.

Guinea fowl—*Pintade*.

Piquée, they are larded; *bardée*, barded.

Hare—*Lièvre*.

Hazel hen—*Gélinotte*.

À la Victoria, they are stuffed and larded, and are served with a brown sauce.

Lapwings—*Vanneaux*.

Larks—*Mauviettes*.

Leveret—*Lévraut*.

Ortolans—*Ortolans*.

Partridges—*Perdrix* or *Perdreaux*. "Perdrix" is usually applied to older birds. A brace of partridges is *Accolade de perdreaux*. *Perdreaux de Russie* are Russian partridges.

Peahen—*Paonne*.

Pheasant—*Faisan*.

Pigeons—*Pigeons*.

Young pigeons—*Pigeonneaux*.

Bardés au feuilles de vignes, they are roasted with vine leaves and slices of bacon over the breasts.

Pintail—*Pilet*.

Plovers—*Pluviers*.

Prairie birds—*Poules de Prairie*.

Fat Pullet—*Poularde*.

Quails—*Cailles.* They are *bardées aux feuilles de vignes* in the same way as pigeons.

Rabbit—*Lapin.*

Young rabbit—*Lapereau.* A brace of young rabbits—*Accolade de lapereaux.*

Shovellers—*Rouges de rivière.*

Snipes—*Bécassines.*

Teal—*Sarcelle.* They are served *au cresson* with watercress; and *à la Bigarade,* with Bigarade sauce.

Turkey—*Dindon* (m.), or *Dinde* (f.).

Turkey poult—*Dindonneau.* They are *piqué,* larded; *bardé,* barded; and *farci,* stuffed with forcemeat and truffles.

Widgeon—*Canard siffleur.* They are sometimes called *Macreuses.*

Wild Duck—*Canard,* or *Caneton, sauvage.*

Woodcocks—*Bécasses.* Served *à la Piémontaise,* they have game sauce and slices of truffles.

CHAPTER VII.

VEGETABLES, OR LÉGUMES, AND SALADS.

ARTICHOKES.

ARTICHOKES plainly boiled are served with butter sauce in a sauce boat as *Artichauts sauce au beurre*, or with Dutch sauce, *sauce Hollandaise*. Artichoke bottoms as—

Artichauts *à la bonne femme* are boiled and served with white sauce.

à la Bruxellaise are cut in quarters, cooked in white sauce, and arranged in a border with Brussels sprouts and Maître d'hôtel sauce in the centre.

au velouté are dressed in the same way, and served in the sauce with cream and yolks of eggs.

à la Lyonnaise—cooked in butter and served in brown sauce with onions, etc.

à l'Italienne—cooked in stock, wine, etc., and served in Italian sauce.

farcis—stuffed, and cooked with oil and bacon, etc.

à l'essence de jambon—stuffed, braised, and served covered with a purée of ham.

Artichauts *à la Valentine*—stuffed with braised chestnuts and white sauce, covered with whipped white of egg and baked; served on croûtons with tomato sauce.

à la Marquise—stuffed with chopped mushrooms, ham, herbs and breadcrumbs, and cooked in wine and stock.

à la Barigoule—stuffed with chopped bacon, mushrooms, etc., braised and served with Italian sauce.

farcis à l'Italienne—the stuffing is made of onion, breadcrumbs and grated cheese.

à la Hollandaise—stuffed with a purée made from the leaves, and served with Hollandaise sauce.

en mayonnaise—served cold, coated with Mayonnaise sauce and sprinkled with chopped parsley.

Crème d'artichauts is a purée of artichokes with cream, steamed in a mould; served with cream sauce.

JERUSALEM ARTICHOKES.

Topinambours *à l'Italienne* are cut in fancy shapes, cooked with butter, stock, etc., and glazed; served with Italian sauce. They are also *sautés* in thin slices.

A purée of Jerusalem artichokes with cream, sprinkled with grated Parmesan and browned, is called *Topinambours au gratin.*

ASPARAGUS.

Plainly boiled, they are called *Asperges en branches.*

They are served *à la sauce*—with white sauce; *au beurre*—with butter sauce; *à l'huile*—with oil and vinegar; *à la Tartare*, or *à la Hollandaise*—with Tartare or Hollandaise sauce.

Asperges *à la Piémontaise* are served in white sauce with grated cheese.

à l'Espagnole are served with poached eggs sprinkled with chopped herbs, and tomato sauce. This is also called *à la Colbert*.

en Mayonnaise are served cold in Mayonnaise sauce.

à la Niçoise are served cold in a sauce made of hard-boiled yolks of eggs with oil and vinegar.

Cut up small, they are dressed *en petits pois*—stewed and served in a white sauce; as *Pointes d'asperges au jus*—stewed in stock; or *à la crème*—served in Béchamel sauce; *à la Pompadour*—in a sauce of butter, yolks of eggs, vinegar, etc.

FRENCH BEANS.

Cut in strips and boiled, they are served as—

Haricots verts *à l'Anglaise* — with butter and chopped parsley.

à la Maître d'hôtel—with Maître d'hôtel sauce.

à la Poulette—with Poulette sauce.

au beurre noir—with black-butter sauce.

aux fines herbes—in a butter sauce with chopped parsley and shallots.

sautés are sauté in butter with chopped parsley.

Haricots panachés à la Maître d'hôtel are French beans and haricot beans with Maître d'hôtel sauce.

HARICOT BEANS.

White haricot beans, boiled, are served as—

Haricots blancs *à la Maître d'hôtel,* or *à la Bretonne*—with Maître d'hôtel or Bretonne sauce; *au beurre de piment*—with capsicums pounded with butter; *à la moëlle*—with beef marrow, etc.

au jus are stewed in stock.

They are also served *en purée* with stock; or as *Purée de haricots à la crème*—a purée with cream.

Haricots rouges à la Bourguignonne are red haricot beans cooked in stock with onions, wine, etc.

Flageolets may be dressed *au jus*—stewed in stock; *à la Poulette*—boiled and served in Poulette sauce; and in many of the ways suggested for peas.

BROAD BEANS.

Fèves de marais *à l'Anglaise* are boiled, and served with parsley and butter.

à la crème are boiled in milk with chopped parsley; served in the sauce with cream, etc.

à la Romaine are stewed, and served with a purée of tomatoes.

à la Mentone are served in Soubise sauce, garnished with little rolls of bacon breadcrumbed and fried, and croûtons sprinkled with grated cheese.

Purée de fèves is a purée of beans.

BEETROOT.

Cut in slices, beetroot is served as—

Betteraves *à la crème*—boiled in a white sauce.

Betteraves *à la Poitevine*—served in brown sauce with onion, spice, etc.

à la Chartreuse. Sandwiches of a slice of onion between slices of yellow beetroot, dipped in batter and fried.

Broccoli is dressed in the same way as cauliflower.

BRUSSELS SPROUTS.

Choux de Bruxelles *à la Maître d'hôtel* are boiled, and served in Maître d'hôtel sauce. *Sautés*, they are sauté in butter with lemon, etc. *À la Française*, they are dressed with alternate layers of a white sauce with cream and grated cheese, covered with breadcrumbs and hard-boiled yolk of egg, and garnished with croûtons.

CABBAGE.

Choux *farcis*—the heart is cut out, and a stuffing of sausage-meat, etc., put between each leaf; it is braised, and served in the sauce.

en surprise—the heart cut out, it is filled with sausage-meat and boiled chestnuts, and stewed.

CARDOONS.

Boiled cardoons are served *au velouté*—in white sauce; *à l'Espagnole*—in brown sauce; or *au gratin*—covered with breadcrumbs, sprinkled with melted butter, and browned. If grated cheese is mixed with the breadcrumbs, they are called *à l'Italienne*.

Cardons *au jus* are stewed, and served in brown sauce with beef marrow. Garnished with

pieces of toast spread with beef marrow, they they are called *à la moëlle.*

A purée of cardoons with cream, etc., garnished with croûtons, is served as *Purée de cardons aux croûtons.*

CARROTS.

Boiled and cut in shapes, carrots are served as—

Carottes *à la Béchamel,* in Béchamel sauce, garnished with croûtons; or *à la poulette*—glazed, and served in Poulette sauce.

à la Flamande are served in a tomato sauce, garnished with pieces of cooked tomatoes on croûtons.

à la ménagère are cut in slices and served in a white sauce with wine, herbs, etc.

aux petits pois—cut in dice and served with peas in a white sauce.

au sucre—mashed, and dressed with milk, sugar, eggs, etc., the top sprinkled with sugar.

à l'Indienne—served in a curry sauce with a border of rice.

à la Malden are stewed, and served in a vol-au-vent with slices of beef marrow, capers, and a rich brown sauce.

Young carrots stewed in white sauce are called *Petites carottes,* or *Carottes nouvelles, à la sauce blanche.*

Stewed and glazed, they are *glacées;* or *à l'Allemande,* served with Allemande, or brown sauce.

CAULIFLOWERS.

Choux**fleurs** *au gratin* are masked with a white

sauce with grated Parmesan, breadcrumbed and browned. They may also be called *au Parmesan.*

Chouxfleurs *sauce au beurre* are served with butter sauce; *à la sauce*—with white sauce.

à la Reine—served in a rich white sauce with chopped ham.

à la Piémontaise—served in a white sauce with grated cheese.

Pieces of cauliflower, masked with white sauce, dipped in batter and fried, are called *Marinade de chouxfleurs.*

Soufflé de chouxfleurs à la Baronne is composed of pieces of cauliflower in layers with slices of raw tomato, covered with cheese soufflé mixture, and baked.

CELERY.

Céleri *au jus* is stewed in stock.

à la moëlle is stewed, and served on toast with brown sauce and beef marrow.

à la crème—stewed, and served in a white sauce with cream.

à l'Espagnole—stewed, and served in Espagnole sauce.

à la Chetwynd—stewed with onions, and served on toast with the onions, and Béchamel sauce with cream, etc.

à la Génevoise—stewed, covered with white sauce, sprinkled with breadcrumbs and grated cheese, and browned.

Céleri *à la Villeroi*—masked with Allemande sauce, breadcrumbed and fried.

Beignets de céleri are fritters of celery fried in batter. They are sometimes served with tomato sauce.

Celery roots are served with butter sauce as *Céleri-rave à la sauce au beurre;* stewed and served *au jus;* or glazed—*à la demi glace.* They are also dressed as a *Purée de céleri-rave.*

CHESTNUTS.

Though properly a fruit, a purée of chestnuts cooked with stock and wine may be served as a vegetable, and called *Purée de marrons.*

They are also dressed as a soufflé.

CUCUMBER.

Slices of cucumber cooked with cream, butter and flour are called *Concombres à la crème.*

Concombres *à la poulette*—cut in pieces, and cooked with butter and sugar; served in white sauce with cream, chopped parsley, etc.

farcies à la crème—the centres scooped out, they are stuffed and stewed; served in Béchamel sauce with cream and sugar.

à l'Espagnole—cut in short lengths, stuffed, stewed, and served with brown sauce. Served in white sauce with grated cheese, they are *à l'Italienne.*

à la moëlle—the stuffing is made of breadcrumbs, beef marrow, etc.; they are served with a brown sauce.

EGG PLANT.

Aubergines *farcies* are cut in halves, the centres chopped, and put back into the skins with oil, brown sauce, etc.; sprinkled with breadcrumbs and browned.

ENDIVE.

Chicorée *au jus* is stewed in stock.

à la crème is chopped, and dressed with cream, white sauce, etc.; garnished with croûtons. Garnished with slices of hard-boiled eggs, it is *à la Théodora*. If the cream is omitted, it should be called *en purée*.

LEEKS.

Poireaux *au jus* are stewed in stock.

à la Mediterranée are braised, stuffed with sausage-meat, breadcrumbed and fried, and served with slices of cooked tomatoes.

LENTILS.

A purée of lentils with stock, garnished with croûtons, is served as *Purée de lentilles aux croûtons*. Boiled and served in white sauce, they are *en fricassée*.

LETTUCE.

Lettuce is served *au jus*, stewed; or as *Laitues farcies*, the centres cut out, filled with forcemeat and braised.

MORELS.

Morilles *aux croûtons* are stewed and served on buttered toast.

Morilles *à l'Italienne* are served in Italian sauce.

à l'Andalouse are cooked with oil, wine, ham, etc., and served in the sauce.

MUSHROOMS.

Champignons *à la sauce* are stewed, and served in white sauce.

à la Superlative are laid on pieces of toast spread with Devonshire cream, and the cream piled on the top; and are cooked in a covered dish.

à la Milanaise are seasoned with oil and vinegar, dipped in beaten eggs with grated cheese, and fried.

à la Bordelaise are soaked in oil, broiled, and served in the oil with chopped parsley, etc.

farcis or *au gratin* are filled with stuffing, sprinkled with breadcrumbs and baked. They may be served with brown sauce.

à la Napolitaine—filled with a stuffing made of the stalks with herbs, breadcrumbs and grated cheese; baked, and served with gravy.

For *Croûtes aux champignons* they are broiled and served on toast.

En fritot, or as *Beignets de champignons*, they are fried in batter with slices of bacon.

Cut in slices, they are dressed *en ragoût*—with broth, chopped parsley, etc.; or *à la crème*—with butter, cream, etc.

For *Purée de champignons* they are chopped, and served with butter, gravy, etc., garnished with croûtons.

Petites gelées aux champignons are little mushroom jellies, served with a garnish of aspic and salad.

ONIONS.

Stewed Portugal onions are served as *Oignons au jus.*

Stewed in a white sauce with purée of ham, they are *en ragoût.*

For *Oignons farcis* the centres are cut out; they are stuffed, and braised.

Small onions served in Poulette sauce are *à la poulette.*

Au sirop doré they are stewed with butter, sugar, etc., and are served in the sauce.

A purée of onions with stock is called *Purée d'oignons à la Bretonne.* It is garnished with croûtons.

PARSNIPS.

Panais *à la Hamelin* are dressed in a purée with a rich white sauce, covered with green peas.

PEAS.

Petits pois *à l'Anglaise* are boiled, and served on a lump of butter.

à la Française are stewed, and mixed with flour and butter.

à la Parisienne—boiled with onions, butter, sugar, etc., and served with the sauce.

au jus—stewed in stock.

aux laitues—stewed with lettuces.

Petits pois *à l'ancienne mode*—stewed, and served with cream and yolk of egg.

à la Vénitienne are served in an onion sauce, garnished with slices of tomatoes.

en cosses are boiled in their shells.

They are also served *au lard*—stewed in stock with dice of bacon, etc.; or *au jambon*—with dice of ham, young onions, etc.

Crème à la D'Artois is a cream of green peas.

Côtelettes de pois à la Comte de Paris are cutlets of peas with Soubise sauce, breadcrumbed and fried; served with Soubise sauce, and peas in the centre.

POTATOES.

Pommes de terre *en chemise* are boiled in their skins.

Boiled and cut in slices, they are served *à l'Anglaise*—with butter; *à la Maître d'hôtel*—in Maître d'hôtel sauce; *à la crème*—in white sauce; *au lard*—in white sauce with dice of bacon. *Au gratin*, they are dressed with white sauce and grated Parmesan, sprinkled with breadcrumbs and browned; *à la Norvégienne*, they are served in a cheese sauce.

à la Parisienne are cooked in butter and water, with onions, etc.

melangées are cut in slices and stewed with slices of apples.

à la Lyonnaise—cut in slices and sauté in butter with shallot, etc. If oil is used instead of butter, they are called *à la Provençale*. Served

in Soubise sauce, sprinkled with chopped parsley and grated cheese, they are *à la Turque*.

Pommes de terre *Château* are cut in oval shapes and fried.

sautées—cut in slices and fried.

à la Macaire are fried potato trimmings.

frisées are fried potato ribbons or curls.

pailles are fried potato straws, the size of matches.

farcies, or *à la Beaufort*—the centres are scooped out, and filled with forcemeat or mince preparation; they are baked and served with gravy.

soufflées—baked in their skins; the potatoes mixed with butter, grated Parmesan, eggs, etc., put into the skins and browned. These soufflés may be served in little cases, and called *Petits soufflés de pommes à la Napolitaine*. *À la Christina*, they are made with the addition of cream and chopped parsley, etc.

à l'Italienne are dressed in the same way, but the potato pulp is mixed with rice, grated Parmesan, etc. They are served in the skins.

nouvelles à la crème are young potatoes boiled in cream with chopped parsley, etc.

Croquettes de pommes de terre are potato croquettes, breadcrumbed and fried. This paste sauté in small shapes, and dressed in a crown with white sauce, is called *Pommes à la Duchesse*. It is also made into *quenelles*.

Croquettes de pommes à la Béchamel are potato croquettes with Béchamel sauce.

A purée of potatoes as *Purée de pommes gratinée* is sprinkled with breadcrumbs and browned. Mixed with white sauce, it is called *à la Maria. À la Théodora,* it is garnished with little balls of cucumber.

In writing a menu, *Pommes de terre* is usually curtailed to *Pommes.*

PURSLANE.

The stalks of Purslane with cinnamon, etc., dipped in batter and fried, are called *Pourpier en friture à la Milanaise.*

SALSIFIS.

Salsifis *à la crème* is boiled and served in a white sauce; *à la Béchamel,* in Béchamel sauce.

à la moëlle—stewed, and served with beef marrow spread on pieces of toast, and brown sauce.

à la poulette—served in white sauce with cream, mushrooms, etc.

frits—soaked in oil, etc., breadcrumbed and fried. If the pieces are dipped in batter and fried, they are called *Beignets de salsifis.*

Coquilles de salsifis is scalloped salsifis served in scallop shells.

Fondues de salsifis are made of a purée of salsifis with eggs, baked in little cases, sprinkled with chopped parsley and breadcrumbs.

SEA-KALE.

Boiled sea-kale served on toast with butter sauce is called *Choux de mer à la sauce; à l'Espagnole,*

it is served in Espagnole sauce; *à la Hollandaise*, with Hollandaise sauce; *au jus*, it is stewed and served with gravy.

SPINACH.

Spinach is served *à l'Anglaise*—with butter or cream; *à la Française*—with butter, stock, etc.

Épinards *à l'Allemande* — dressed with butter, cream, breadcrumbs, etc.

à l'Italienne—dressed with anchovy butter and raisins, garnished with croûtons.

au velouté—with velouté sauce.

à la crème—with cream and sugar.

au jus is served with gravy, garnished with glazed croûtons.

au sucre—cooked in butter and mixed with sugar, etc.

aux œufs is served with poached eggs. This is often called *à la Colbert*.

Beignets aux épinards are spinach fritters.

It is also dressed as a soufflé and as a cream.

TOMATOES.

Tomates *farcies* or *au gratin*—the centres are cut out, they are stuffed, sprinkled with bread-crumbs and baked.

à la Provençale—the centres are mixed with oil, chopped onions, etc., put back into the skins and baked.

farcies au fromage are stuffed with cheese mixture. These are frequently called *à la Napolitaine*.

à la Cardinal are stuffed with anchovy sauce.

Tomates *à la Graham* are stuffed with a purée of potato.

à la Caroline are stuffed with savoury rice with grated cheese.

à la St. Jacques are stuffed with button mushrooms in mushroom sauce.

à la Toscane are stuffed and braised, and served with truffle sauce.

à l'Américaine are raw tomatoes stuffed with Mayonnaise sauce with chopped olives, anchovies and tarragon, and garnished with aspic.

en surprise are little round moulds of tomato jelly, filled with forcemeat or mince in white sauce.

Tomatoes may be cut in slices, and served *à la crème*, with cream sauce; or as *Côtelettes de tomates*, breadcrumbed and fried, and served with broiled mushrooms and Tartare sauce.

Soufflé de tomates is tomato pulp with eggs, baked in small soufflé cases.

TRUFFLES.

Truffes *à la serviette* are cooked in wine and broth, and served on a napkin.

sous la cendre—wrapped in slices of bacon and paper, and broiled in hot cinders.

au vin de champagne—cooked with bacon, veal, mushrooms, champagne, etc., and served in the sauce.

à la Piémontaise—cut in slices, fried in oil with

garlic, etc., and served on buttered toast with Italian sauce.

Truffes *demi Piémontaise* are dressed in the same way, substituting a highly seasoned tomato sauce with wine for Italian sauce.

à la Dino. Truffles dressed "au vin de champagne" are used for this dish; the centres chopped with forcemeat, etc., put back into the shells, braised, and served with truffle sauce.

For *Croûtes aux truffes,* they are cut in slices, cooked in brown sauce with wine, and served on toast.

TURNIPS.

Navets *au jus* are stewed in stock and served in the sauce.

glacés au sucre—cooked with butter, sugar and stock, and glazed.

farcis à la crème are stuffed, stewed, and served in cream sauce.

à la Poulette—cut in shapes and cooked in white sauce.

They are also dressed in a purée, garnished with croûtons, as *Purée de navets,* and in a soufflé.

VEGETABLE MARROW.

Potirons, or **Giraumons,** *à la Hollandaise* are cut in pieces, baked, and served in Hollandaise sauce.

à la Provençale are cut in halves, fried, and filled with a stuffing of onions, breadcrumbs, oil, etc.

Potirons, or Giraumons, *au gratin*—a purée of vegetable marrow with cream, sprinkled with breadcrumbs and browned.

YAMS or SWEET POTATOES.

Patates *au beurre* are cooked, cut in slices and served with butter.

à la Française are cut in pieces, and served in a sauce of butter, flour, cream, etc.

For *Beignets de patates* they are cut in pieces, soaked in brandy, dipped in batter and fried.

SALADS.

Salade *à la Macédoine* is composed of separate heaps of vegetables, with oil and vinegar.

de pommes de terre—slices of potatoes and beetroot, with chopped parsley, etc., oil and vinegar.

de cresson aux pommes—watercress and slices of potatoes, with oil and vinegar.

de tomates—slices of raw tomatoes with chopped shallots, etc., oil and vinegar.

de choux rouges à la Russe—red cabbage, with sauce of sour cream, hard-boiled yolks of eggs, etc.

aux concombres—slices of cucumber with oil and vinegar.

aux betteraves—slices of beetroot, with chopped Portugal onions, oil and vinegar.

de chicorée à la Française—endive, with oil, vinegar and garlic.

à la Française—lettuce, or any one kind of salad only, with oil, vinegar, etc.

Salade *à l'Anglaise*—lettuce, celery, beetroot, endive, etc., with oil and vinegar.

à l'Allemande—slices of potatoes, Brussels sprouts, cauliflower and celery, with oil, vinegar, etc.

à l'Italienne—several kinds of salad and vegetables, with meat or fish, anchovies, olives, etc., and Tartare sauce.

à l'Indienne—lettuce and mustard and cress, with a sauce of claret with chutney, vinegar and spice; in a border of plovers' eggs, or hard-boiled eggs cut in halves. It may be garnished with curried shrimps and slices of lemon, and is served with brown bread and butter.

à la Flamande—Dutch herrings, or any dried fish, pickled shrimps, apples, beetroot, potatoes, etc., with oil and vinegar.

à l'Espagnole—a border of slices of tomatoes, and pickled onions with Mayonnaise sauce in the centre.

à la Russe—carrots, parsnips and beetroot cut in shapes, pieces of fowl or game, anchovies, olives, caviar, etc., with oil, vinegar and mustard. Another form of Russian salad is a mould of vegetables with yolks of eggs, cream, purée of spinach, etc.

à la Suède—pickled herrings, beef, apples and potatoes, cut in dice, with chopped herbs, gherkins and capers, oil and vinegar; garnished with anchovies and olives.

Salade *à la Vienne*—lettuce with shreds of ham, tarragon and chervil, oil and vinegar, etc.

à l'Anvers—lettuce with shreds of chicken, ham and capsicums, in a Mayonnaise sauce with curry powder, garnished with slices of potatoes.

à la Napolitaine—a border of slices of hard-boiled eggs and Bologna sausage, and a salad with Tartare sauce in the centre.

à la Rachel—shreds of celery and hard-boiled whites of eggs, in Tartare sauce with chopped herbs; garnished with the yolks of eggs and sausages cut in slices. This is sometimes called *à la Reine*.

à la Cazanova—dice of ham and fish, with celery, hard-boiled whites of eggs, etc. Mayonnaise sauce with powdered yolks of eggs.

à la Tartare—lettuce, with pickled cucumbers, onions, etc., herrings cut in dice, oil and vinegar.

à la Demidoff—slices of potatoes and truffles, with oil and vinegar, young onions, etc.

à Madame—lettuce, with sauce of oil, vinegar, yolk of egg, etc.

à l'Adeline—salsifis with Mayonnaise sauce, in a border of tomato mayonnaise with aspic; garnished with strips of cucumber and tomato.

d'Estrées—endive and celery in Mayonnaise sauce, with a border of slices of potato and beetroot.

à la Pompadour—pieces of cauliflower in Mayonnaise sauce with cheese, in a border of slices

of potatoes, carrots and leeks. Savoury cream sauce.

Salade *à la Jardinière*—fine strips of vegetables, with oil, vinegar, etc.

Cerises à la vinaigrette is composed of stoned cherries, fillets of anchovies, young onions, chopped bacon, etc., with oil, vinegar, mustard and spice.

Mayonnaise à la Macédoine, or *à la Jardinière*, is composed of mixed vegetables with Mayonnaise sauce.

Mayonnaise à la Bretonne—shreds of lettuce and of fish, with anchovies and olives, and green Mayonnaise sauce.

Mayonnaise de tomates à l'aspic—chopped tomatoes with Mayonnaise sauce in a border of aspic; garnished with tarragon and olives.

Mayonnaise de tomates à la Couronne—chopped tomatoes in Mayonnaise sauce with aspic, set in little paper cases.

Salade à la Duchesse de Fife is a mould of tomato purée with aspic and Mayonnaise sauce, decorated with hard-boiled egg, and served with salad.

Timbale à la Macédoine is a mould of aspic, decorated with egg, and filled with a vegetable Macedoine in Mayonnaise sauce.

Petites crèmes à la Jardinière are little moulds of mixed vegetables in Mayonnaise sauce with aspic.

Chartreuse de légumes is an ornamental mould of

mixed vegetables, filled with chopped vegetables stewed in brown sauce.

Kari de légumes is a curry of vegetables. It may be served hot or cold.

Crêpes à la Jardinière are pancakes made with chopped vegetables. *Crêpes aux fines herbes* are made with chopped herbs.

Purée de légumes à la Romaine is a purée of mixed vegetables, garnished with little moulds of cheese custard breadcrumbed and fried.

CHAPTER VIII.

EGGS AND OMELETTES.

These are specially useful for luncheon, and for dinner when maigre dishes are required. Some of them are suitable for savouries. At luncheon they are usually served first, as at a foreign déjeûner, but they are sometimes introduced as second-course dishes. This does not, of course, apply to the sweet omelettes.

Poached eggs, or *Œufs pochés*, may be served *au jus*, with brown gravy, garnished with fillets of anchovy placed crosswise on each egg; or *au jambon*, on oval slices of fried ham, with Poivrade sauce.

So-called "buttered" eggs—cooked with butter, etc.—are served as *Œufs brouillés*.

Œufs *brouillés aux pointes d'asperges, aux champignons, aux truffes*, or *au jambon*, are dressed in the same way, with the addition of asparagus cut up, chopped mushrooms, truffles, or ham.

brouillés à l'Indienne are cooked with butter, chopped onion, curry powder, etc.

Œufs *au beurre noir*—fried, and served in black-butter sauce.

à la Suisse are baked in a dish lined with slices of cheese, covered with cream and sprinkled with grated cheese.

au kari, or *à l'Indienne*, are poached in a sauce of milk, butter, onions, curry powder, etc.

au miroir are baked with butter, etc., in the dish in which they are served.

aux pistaches—mixed with cream, pounded pistachio nuts, etc., and baked.

à la bonne femme—baked with chopped onions and vinegar.

au soleil—poached, dipped in batter and fried. These are sometimes called *en fritot.*

à la matelote—poached, and served on croûtons, garnished with strips of anchovies and gherkins, with fine herbs sauce.

à la Portugaise—poached, and served on croûtons, covered with half tomatoes filled with savoury stuffing.

à la neige—spoonfuls of whipped whites poached in milk, etc.; served in the milk with yolks of eggs.

en caisse—cooked in little soufflé cases half filled with breadcrumbs.

au bouillon—steamed with stock in little moulds; served with gravy.

à la Provençale—cooked in small moulds with brown sauce, chopped onions, etc., and served with brown sauce.

à la Florentine are lightly boiled, shelled, and

served on a purée of fowl, garnished with fried pastry straws.

Œufs *à la Béchamel* are hard-boiled, cut in halves, and served in Béchamel sauce.

à la Norfolk—hard-boiled, cut in halves, bread-crumbed and fried; served with Piquante sauce.

au velouté—hard-boiled, cut in slices and served in white sauce.

à la Tripe—slices of eggs with slices of onions and Béchamel sauce with garlic, etc.

au gratin—slices in layers with white sauce, grated Parmesan, etc.; sprinkled with bread-crumbs and grated Parmesan, and baked.

à l'aurore—shred hard-boiled whites of eggs in Aurora sauce, in layers with grated Parmesan and the yolks of the eggs powdered.

à la St. James—boiled hard in moulds, the yolks mixed with chopped truffles and put back into the whites; served in Mayonnaise sauce with chopped truffles.

farcis, or *en canapés*—hard-boiled and cut in halves, the yolks mixed with chopped parsley, butter, etc., and put back into the whites; *à la crème*, they are served with Béchamel sauce.

farcis au Parmesan have a cheese stuffing, and are served with cheese sauce.

à la Normande have a stuffing with pounded shrimps, etc., and are garnished with small salad.

à la Poonah have an anchovy and shrimp stuffing, and are served with rice, and curry sauce.

Œufs *en aspic*—slices of hard-boiled eggs set in a mould of aspic.

Beignets aux œufs are slices of hard-boiled eggs, dipped in batter and fried.

Crépinettes d'œufs à la Soubise are slices of hard-boiled eggs, coated with Soubise sauce, wrapped in pork caul, breadcrumbed and fried.

Plovers' or Lapwings' eggs are set in a mould of aspic, or served with a border of aspic round them, as *Œufs de pluviers*, or *vanneaux, en aspic*, or *à l'aspic. À la Charmante*, they are set in little moulds of aspic garnished with strips of beetroot, gherkin and white of egg, and are served with a mayonnaise of shred cucumber and celery.

OMELETTES.

A simple omelette is called *Omelette au naturel.*

Omelette *aux fines herbes* is a savoury omelette—with chopped parsley and shallot.

au Parmesan—with grated Parmesan. If Gruyère cheese is used instead of Parmesan, it is called *au fromage.*

au jambon—with chopped ham.

au lard—with chopped fried bacon.

à la purée de volaille, or *gibier*, has a purée of fowl or game in the centre of the omelette.

aux truffes has slices of truffles in brown sauce in the centre of the omelette.

aux champignons has mushrooms in brown sauce in the centre.

aux tomates has dressed tomatoes in the centre.

Omelette *aux olives* has olives and brown sauce in the centre.

aux huîtres has oysters in white sauce in the centre.

aux abatis—stewed giblets with herb sauce in the centre.

aux rognons—kidneys with fine herbs in the centre of a savoury omelette.

aux anchois has fillets of anchovy on pieces of toast in the centre; it is served with gravy.

à la Normande has shrimps in anchovy sauce in the centre.

à la Macédoine has a Macédoine garnish in the centre.

à la Jardinière is made with chopped vegetables mixed with the eggs.

In addition to these there are the sweet omelettes —*au sucre.*

Omelette *aux confitures*—a sweet omelette folded over jam.

au rhum—a sweet omelette with rum, and a sauce of burning rum.

à la Celestine—a small sweet omelette, with apricot marmalade in the centre.

aux fraises—a sweet omelette with a compote of strawberries in the centre. These can be made with any fruit.

An *Omelette soufflée* is made with sugar, beaten yolks and beaten whites of eggs, and is baked.

For *Omelette soufflée à la crème,* whipped cream is used instead of some of the whites of eggs.

CHAPTER IX.

ENTREMETS.

CAKES AND PASTRY.

Gâteau *Napolitaine* is a cake composed of thin round pieces of a paste of pounded almonds, flour, butter, yolks of eggs, etc., spread with preserve and piled one on the other. It may be garnished with pistachio nuts, or masked with the preserve, or glazed with sugar icing. Served with cream, it is called *Gâteau Napolitaine à la Chantilly.*

à la Compiègne is a light cake cut in slices, spread with apricot marmalade, and put together again.

à la Victoria—a cake with dried cherries, citron, etc.; served with almond custard.

d'amandes—a cake of ground almonds, eggs, sugar, etc. Baked in a shallow mould lined with paste, it is called *Gâteau Saint-Charles.*

de pistaches is made in the same way with pistachio nuts instead of almonds.

Saint Louis—a light cake of flour, butter, whites

of eggs and pounded almonds, in a shell of paste; sprinkled with chopped almonds.

Gâteau *de Moka* is a coffee cake, served with cream.

à la Monico is composed of layers of chocolate cake, and of a cake with almonds and cherries, spread with preserve, and the whole covered with chocolate icing and decorated with pink and white icing.

de riz—rice cake. Served *au caramel* it has burnt sugar sauce.

de riz à la bourgeoise—a rice cake baked in a mould lined with breadcrumbs; served with any fruit sauce.

de semoule—semolina cake. Served with cream it is called *à la crème*.

Baba *au rhum*—a light cake made with yeast, with sultana raisins, citron, etc., baked in a mould decreasing in stages, and served with a sauce of apricot syrup and rum. It is sometimes called *Baba à la Polonaise*. *À la Parisienne* it is soaked with syrup, covered with a purée of apricots, and decorated with dried fruit; served with a compote of fruit and cream in the centre.

Brioches *à la crème* are light yeast cakes served with cream. If served with stewed fruit they are called *Brioches aux fruits*.

Savarin is another light cake made with yeast. *Aux fruits* it is served with stewed fruit.

Pâtisserie génoise is Genoese pastry.

Gâteau génoise aux abricots is a cake of Genoese

paste cut in slices, spread with apricot marmalade, and put together again; covered with the marmalade, and served with whipped cream. Little shapes or cakes made of this paste decorated with pink and white icing are called *Génoises glacés à l'Italienne.*

As *Génoises aux amandes,* they are masked with meringue mixture, and sprinkled with chopped almonds, etc.

Génoise aux confitures is a thin piece spread with jam and rolled. This is known as a Swiss roll, and is sometimes called *Cannelon à la Suisse.*

A Genoese cake cut into sandwiches with jam is served as *Biscuits à la Vénitienne,* coated with pink and white icing. As *Puits d'amours* it is cut in shapes an inch thick, the centres cut out, the space filled with whipped cream and preserve, and the whole glazed with sugar icing. These are also made with pound cake instead of Genoese. They may be coated with chopped pistachios and almonds instead of the icing, and called *Petits nids aux confitures.* Made in sponge cake with little handles of citron they are called *Petites corbeilles à la Lucullus.*

Any cake cut in small shapes and glazed with chocolate is served as *Chocolat glacé.* Sponge biscuits glazed with chocolate are called *Biscuits glacés au chocolat.* Served with custard they are *Biscuits à la crème.*

Biscuit de Savoie is Savoy or sponge cake.

As *Gâteau à la Duchesse* it is cut in slices, spread with preserve and put together again; decorated with icing. For *Gâteau à la St. Honoré* it is soaked in wine, covered with whipped and flavoured cream, and surrounded with balls of meringue. For *Gâteau à la Parisienne* the centre is cut out and filled with a purée of fruit; it is covered with coffee icing, and decorated with dried cherries and whipped cream.

Gâteau aux vins, or *au cognac*, is a tipsy cake.

Petits pains à la Parisienne are sandwiches of finger biscuits with preserve, masked with alternate lines of meringue mixture and preserve.

Petits gâteaux *aux amandes* are small shapes of pastry with chopped almonds strewn on the top; they are served with whipped cream or preserve in the centre of the dish.

au chocolat are little chocolate cakes. They may be served with cream, or with a chocolate custard.

à la Reine—small shapes of a paste of pounded almonds, sugar and whites of eggs; glazed with sugar icing.

à la Victoria—little cakes of flour, butter, pounded almonds, maraschino, etc., spread with orange marmalade, and glazed with yellow icing.

Madeleines are little cakes of a batter of flour, butter, eggs, brandy, etc.

Darioles—a batter of flour, sugar, eggs, cream, pounded almonds, etc., baked in dariole moulds

lined with paste, with candied orange flowers on the top. Flavoured with vanilla or coffee, they are called *à la vanille*, or *au café*.

Darioles *à la Duchesse* are Duchess cakes made of a batter with citron, angelica, dried cherries, etc.; glazed with white sugar.

Ballettes dorées are little cakes of pounded almonds with breadcrumbs, etc., and apricot jam.

Biscuits *à l'Italienne* are fancy shapes of a light paste with chopped almonds, spread with jam, and put together in pairs. They are served in a crown with whipped cream in the centre.

aux pêches are round-topped biscuits spread with jam and put together in pairs in the shape of peaches; coated with white icing and a little red colouring.

aux abricots are made in the same way, but of a smaller size. Apricot jam should be used, and yellow icing.

Gâteau *aux fraises*, etc., is composed of layers of light cake and of mashed strawberries or other ripe fruit, covered with cream. It can be made with slices of bread, instead of cake, soaked in a syrup of the fruit.

de fruits à l'Italienne—a light cake soaked with a liqueur or fruit syrup, with a compote of fruit in the centre, decorated with fruit and whipped cream.

feuilleté is puff paste cut in shapes.

de mille feuilles—a pile of thin round pieces of puff pastry, spread alternately with apricot

marmalade, orange marmalade and currant jelly;· masked with apricot marmalade, and garnished with dried cherries. Garnished with angelica and a piping of whipped cream, and with stewed fruit in the centre, it is called *Puit de fruits aux blanches couronnes.*

Gâteau *de Nantes*—a pile of rings of puff pastry, with an almond paste with chocolate in the centre, decorated with icing.

Gâteaux *à la Condé*—thin oblong or fancy shapes of puff paste, the surface covered with chopped almonds, sugar, etc. This is sometimes called *Pâtisserie d'amandes à la Condé.*

à la crème—pastry of cream, flour and butter, in fancy shapes.

Petits gâteaux *d'abricots* are square pieces of puff paste folded over apricot marmalade.

à la Polonaise are little folded envelopes of puff paste, garnished with red currant jelly.

Eventail aux cerises—strips of puff pastry on a border of apple marmalade with stewed cherries in the centre.

Petits vol-au-vents *à la Chantilly* are little vol-au-vents of puff pastry filled with marmalade and Chantilly cream. These are sometimes called *Puits d'amours.*

à la gelée mousseuse are covered with chopped sugar coloured red, and filled with Maraschino jelly whipped to a froth. As *Petits puits aux pistaches* they are covered with chopped pistachio nuts and sugar, and filled with whipped cream.

Pâtisserie *à la tartine*—sandwiches of puff pastry and jam.

Gaufres *à la Française* are wafers made of a batter of flour, sugar, whipped cream, eggs, etc., baked in gauffre irons.

à l'Allemande, à la Flamande, and *de Carlsbad,* are varieties of the French wafers.

aux amandes are almond wafers baked in thin pieces, coiled round and filled with whipped cream.

Suédoises *à la crème*—a batter of flour, sugar, almonds, etc., baked in small balls, and served with whipped cream.

Petits choux are Spanish cakes made of a batter of flour, butter, eggs, sugar, etc., baked in small balls. They are served *aux amandes,* or *à la crème,* covered with chopped almonds and sugar, or filled with cream; *au caramel,* they are dipped in boiled sugar and covered with chopped pistachio nuts and sugar.

à l'Espagnole are fried in the shape of small balls. These are sometimes called *Soupirs,* or *Pets, de nonne.*

à la comtesse are baked in finger-shaped pieces and filled with cream. If masked with chocolate or coffee icing, they are called *Éclairs au chocolat* or *au café.*

en gimblettes are deep rings of the paste covered with chopped pistachio nuts and sugar.

au chevalier are made in the shape of horse-shoes, filled with cream and decorated with vanilla and coffee icing.

Petits pains *de la Mecque*, or Mecca loaves, are small oval cakes made of the same paste with the addition of whipped cream; sprinkled with chopped sugar. Flavoured with lemon, they are called *Petits pains de la Mecque au citron.*

Profiteroles *au chocolat* are small oval cakes of milk, butter, sugar, eggs, etc.; served with chocolate sauce.

Gâteaux *fourrés aux confitures* are jam turnovers or puffs.

fourrés à la crème are turnovers or puffs filled with frangipane.

fourrés de pommes à la Parisienne are turnovers filled with stewed apples and apricot marmalade.

d'Artois, or *à la Manon*, are covered puff paste tarts or tartlets filled with any kind of preserve. They may be called *D'Artois aux abricots*, etc., according to the jam with which they are filled. *Au chocolat*, they are filled with a chocolate custard.

Mince pies are called *Pâtés d'émincé.*

Small balls of mincemeat, coated with crushed ratafias, and with chopped citron and cocoanut, are called *Ballotines de Noël en surprise.*

Petits cannelons à la Châteaubriand are little strips of puff pastry spread with mincemeat and rolled.

Cannelons à la crème are rolled strips of pastry filled with cream. Rolled pieces of crisp gingerbread, known as Brandy snaps, are often used for this dish.

Cannelons de Moka are made with coffee pastry.

Tartlets are filled with any kind of preserve, and take their name from it—as *Tartelettes de fraises, aux cerises, aux prunes,* etc.; *à la vanille,* they are filled with pounded almonds, vanilla sugar, whipped whites of eggs, etc.

Tartelettes *de crème à la Frangipane* are filled with frangipane.

à la Mosaïque are filled with preserve, and covered with a mosaic of paste.

à la Pompadour are filled with a ball of brioche paste folded over apricot or other marmalade, and sprinkled with sugar.

à la Princesse are filled with preserve, meringued over, and covered with coffee icing.

à la Mikado are filled with an almond custard with raisins or dried cherries.

Dauphines are tartlets filled with preserve, with custard over it, and meringue mixture piled on the top.

Fanchonettes are tartlets filled with custard, meringued over, and the tops ornamented with little miniature meringues. In *Fanchonettes à la vanille* the custard is flavoured with vanilla.

Mirlitons *aux fleurs d'oranger* are tartlets filled with a batter of eggs, sugar, butter, pounded macaroons, candied orange flowers, etc. They are flavoured in various ways—*aux amandes,* with almonds instead of the orange flowers; or *au chocolat,* with chocolate. *Aux confitures,*

they are half filled with jam before the batter is put in.

Talmouses are cheese-cakes.

au citron—lemon cheese-cakes.

aux amandes—almond cheese-cakes.

aux oranges are made of pounded almonds, orange-flower water, sugar, butter and eggs, with orange marmalade.

aux confitures are cheese-cakes with jam.

à la crème are cream tartlets—filled with custard.

aux abricots à la crème are filled with preserved apricots and covered with cream.

aux fruits are filled with any kind of preserved fruit.

Of the fruit tarts there are:—

Tarte *aux abricots* — apricots; *aux prunes* — plums; *aux reine-Claudes*—greengages; *de pêches* —peaches; *de pommes*—apples; *de pommes aux coings*—apple with quince; *de poires*—pears; *de framboises et groseilles*—raspberries and currants; *de groseilles, vertes,* or *à maquereau*—green gooseberries; *de groseilles*—currants; *de cassis*—black currants; *de raisins verts*—green grapes; *de cerises* —cherries; *de rhubarbe*—rhubarb.

Tourte *à la crème d'amandes* is an open tart filled with almond cream.

à la frangipane is an open tart filled with frangipane—a custard of flour, eggs, cream, butter, etc.

à la Française consists of alternate layers of light pastry and jam, covered with meringue.

Flan *de poires, de cerises, de fraises,* etc., are open fruit tarts.

d'oranges is an open tart filled with stewed oranges.

d'abricots à l'Allemande—an open tart filled with apricots, and apricot marmalade over them.

d'abricots à la Metternich is filled with apricots and cherries, and the pounded kernels with cream on the top.

de pommes à l'Écossaise is filled with stewed apples, covered with orange marmalade.

d'amandes à la d'Escars is filled with a custard of green almonds with candied orange flowers, yolks of eggs, cream, etc. This is also made with filberts.

à la crème pralinée is filled with custard, and is sprinkled with sugar and glazed.

Fleur *de pêches,* etc., is also an open tart, baked in a "fleur" ring; *de groseilles à la crème* is filled with stewed gooseberries with cream or custard.

de pommes à la Suède is filled with a purée of apples with shreds of orange peel and burnt almonds, and is covered with meringue.

à la Meringue is filled with layers of custard and jam, and covered with meringue.

à l'Allemande is filled with stewed fruit and custard.

Little open tarts or tartlets are sometimes called *Petits fleurs,* as *Petits fleurs aux fraises* for strawberry tartlets.

Pommes en croustade, or *Croustade de pommes à l'Impériale*, is a baked shape of paste filled with apple marmalade and garnished with dried cherries, etc.

Apple dumplings are called *Dumplings aux pommes*.

A jam roll in suet crust, boiled or baked, is called *Cannelon aux confitures*.

PUDDINGS.

Plum pouding—Plum pudding. A Christmas pudding is called *Pouding de Noël*. Little round blocks of plum pudding, the centres cut out and filled with brandy butter, are called *Puits d'amours à la Noël*.

Pouding *au riz*—rice pudding; *au tapioca*—tapioca; *au sagou*—sago; *à la semoule*—semolina; *au macaroni*—macaroni; *au vermicelle*—vermicelli; *à la crème de riz*—ground rice. These puddings when steamed are often called *Gâteau* instead of *Pouding*. *À la Française*, they are served with a fruit sauce.

au pain—bread-and-butter pudding. Another pudding "au pain" is made of breadcrumbs, milk, eggs, lemon peel, etc.

au pain bis—brown-bread pudding.

aux abricots—breadcrumbs, cream, sugar, yolks of eggs and apricots, baked in a mould lined with paste.

aux groseilles—a purée of gooseberries, with

breadcrumbs, eggs, etc.; baked in a mould lined with paste.

Pouding *aux marrons*—a steamed pudding of pounded chestnuts with butter, milk, eggs, etc. It is served with apricot syrup or jam.

aux pommes—a pudding of alternate layers of breadcrumbs and stewed apples. It can be baked or steamed. With the addition of powdered ginger and spice it is called *Pouding de pommes au gingembre;* with ginger syrup and pieces of preserved ginger, *à l'Indienne;* or with almonds and currants, *à la Suisse.*

aux figues—a boiled mould of dried figs, suet, milk, eggs, breadcrumbs, etc. *Aux dattes* is made in the same way with dates; *aux raisins,* with raisins.

à l'ananas—Pineapple pudding. Whip sauce, with the pineapple syrup, is served with it.

au gingembre—Ginger pudding.

au citron—Lemon pudding.

aux oranges is made in the same way as lemon pudding, with oranges instead of lemons.

aux sultanes—a light steamed pudding with sultana raisins.

aux amandes—Almond pudding.

aux noix de coco—Cocoanut pudding.

à la crème—Custard pudding.

à la vanille—a light steamed pudding flavoured with vanilla.

au chocolat—a steamed mould of sponge cake in

crumbs, butter, sugar, eggs, chocolate, etc. Made with coffee instead of chocolate, it is called *Pouding Mocha*.

Pouding *au caramel*—custard pudding in a mould with burnt sugar. It is usually served cold, with burnt sugar sauce, or with burnt brandy and sugar, as *Crème au caramel*.

à la marmelade—a steamed mould of flour, sugar, milk, eggs, marmalade, etc.; served with marmalade sauce.

soufflé—a very light steamed pudding; it is served with wine or marmalade sauce, or with a syrup of fruit. Served with stewed fruit, it is *aux fruits*.

de cabinet, or *à la Chancelière*—Cabinet pudding. This is also iced and served as *Pouding glacé à la Chancelière*.

au biscuit de Savoie—a sponge cake with brandy, steamed in a mould with custard and dried cherries.

Bakewell—a batter of eggs, butter and sugar, flavoured with lemon or pounded almonds, over apricot or other jam, baked in a dish lined with paste.

à l'ambre is Amber pudding—a purée of apples or other fruit, with yolks of eggs, baked in a dish lined with paste, covered with meringue.

au miel—a boiled pudding of damsons or cherries, with breadcrumbs, butter, eggs and honey.

à la Crécy is carrot pudding—a boiled pudding of

chopped carrots, mashed potatoes, suet, flour, raisins and candied peel.

Pouding *à la Berkeley*—a suet pudding flavoured with lemon, served with a rum custard.

à la Baronne—a boiled pudding of suet, raisins, flour and milk.

à la Portland—a rich boiled pudding of brown breadcrumbs, suet, chopped apples, ginger and dried fruits; served with a brandy whip sauce.

à la Snowdon—a boiled pudding of suet, breadcrumbs, brown sugar and marmalade.

à la Cowley—a pudding of mashed potatoes, almonds, sugar, eggs, etc.; it is served covered with whip sauce.

à la Mousseline—a steamed pudding of lemon, sugar, butter, eggs, etc.; served with a sweet or whip sauce.

à la Victoria—a pudding of flour, breadcrumbs, dried cherries, candied peel, cream, eggs, brandy, etc.; served with whip sauce. Another pudding of the same name is a vanilla custard, served with a compote of fruit in syrup.

à l'Autrichienne—a rich raisin and marmalade pudding with brandy, boiled, and served with an orange brandy custard.

à l'Italienne—macaroni and marmalade pudding.

à la Française—a breadcrumb pudding, covered with jam, and then with a whip of whites of eggs and jam.

à la Saxonne—a steamed brown breadcrumb pudding with almonds and dried fruits.

Pouding *à l'Allemande*, or *à la Viennoise*—a steamed pudding of bread cut in dice, almonds, raisins, sugar, custard, wine, etc.; served with whip sauce.

à la Jubilé—a steamed breadcrumb and jam pudding, served with wine sauce. Made with raspberry or strawberry jam, it is sometimes called *Savarin à la Nelson.*

au Paradis—a steamed breadcrumb and apple pudding with brandy.

à la St. Martin—a boiled pudding of mincemeat with rice and eggs; served with burnt brandy sauce.

à la Genevoise—a baked apple and rice pudding.

à l'Impératrice—layers of rice and jam, with custard, baked in a dish lined with paste.

à la Gitana—layers of bread and jam, with yolks of eggs and brandy, baked in a mould.

à la Metropole—layers of sponge cake, jam and custard, baked in a dish lined with paste, and covered with meringue.

de neige—a breadcrumb and jam pudding, covered with whipped whites of eggs.

à la Norvégienne—a mould of sago and fruit purée.

à la Clarence—a sponge cake and custard pudding with brandy, steamed in a mould decorated with dried fruits or sweetmeats.

à l'Espagnole—a sponge cake and custard pudding steamed in a mould lined with French plums.

à l'Indienne—a sponge cake and custard pudding

with ginger and slices of preserved ginger; ginger and brandy sauce.

Pouding *à la Newcastle*—a bread and custard pudding steamed in a mould lined with dried cherries. Made with cake instead of bread, and decorated with whipped cream coloured pink, and chopped pistachios and cocoanut, it may be called *à la Louise*.

panaché au chocolat—a steamed pudding of layers of a chocolate cake and of a plain light cake, served with a fruit sauce.

à la Vénitienne—a cold custard and sponge cake pudding with layers of preserved fruits, set in a mould lined with jelly and decorated with fruit.

Diplomate—a rich custard with dried fruits set in a mould lined with jelly.

à l'Alexandra—a steamed custard flavoured with vanilla. It may be served hot with a whip sauce, or cold with a macédoine of fruit.

à la Reine Marguerite—a rich custard with raisins, citron and preserved ginger.

à la Kaisir—a rich almond custard steamed in a mould decorated with citron, etc.

à l'Adolphe—a strawberry custard with chocolate cream and sponge cake in the centre, set in a mould lined with jelly and decorated with pistachios and cocoanut.

Nesselrode, or *à la Nesselrode*—Ice pudding.

Petits poudings à l'Alexandra are little sponge cake and custard puddings decorated with chopped

almonds, cherries and angelica; served in an apricot sauce with brandy.

Petits poudings à la Florida are little light steamed puddings, garnished with dried cherries and served with a macédoine of fruit.

Petits poudings de collège are College puddings.

Petits châteaux au vin are Castle puddings served with wine sauce. They may also be served cold, the centres cut out, filled with preserve and cream and decorated with little handles of angelica, as *Petites corbeilles de fantaisie.*

Meringue d'oranges is a steamed orange and bread-crumb pudding covered with meringue.

Croquettes de riz are rice croquettes; *de crème de riz*—ground rice; *de semoule*—semolina; *de vermicelle*—vermicelli.

Croustade de riz is a fancy mould of rice, the centre filled with a cornflour custard.

Riz meringué—rice, with milk, cream, sugar, whites of eggs, etc.; sprinkled with sugar and baked.

à l'Impératrice is a rice cream served with a compote of fruit.

à la Parisienne is a rice cream set in a mould lined with jelly and decorated with angelica and dried cherries; served with a compote of fruit in the centre covered with whipped cream.

Crêpe à l'Indienne is a flat cake of rice, browned on the top, and decorated with preserved ginger and cherries, etc.

Quenelles à la crème are small quenelles of a paste

of flour, cream, eggs, etc. They are also made *à la semoule* with semolina.

Soupe dorée, or *Pain perdu*—small shapes of bread, soaked in milk, etc., dipped in beaten eggs and fried.

FRITTERS.

Beignets *d'abricots à la Chartres* are apricot fritters.

d'abricots à l'eau de vie—sandwiches of bread dipped in brandy and half apricots, fried in batter.

de pêches à la royale—peach fritters.

de pêches au vin du Rhin—half peaches soaked in Rhine wine, etc., and fried; served in a syrup of the wine with the kernels.

de brugnons—nectarine fritters.

de pommes à la d'Orléans—apple fritters.

de pommes à la Bavarie—apples soaked in brandy, etc., floured and fried.

de poires—pear fritters.

de fraises à la Dauphine—strawberry fritters.

de groseilles à la Dauphine—currant fritters.

d'ananas—pineapple fritters.

d'oranges—orange fritters.

de fleurs de sureau—fritters of sprigs of elder flowers.

à la crème are custard fritters.

aux confitures—small sandwiches of cake and jam, dipped in batter with wine, and fried.

au riz—round or oval pieces of a paste of ground rice with milk, eggs, etc., breadcrumbed and fried.

Beignets *à la bonne femme*—small fried balls of a paste of butter, sugar, eggs, etc.

à la Chantilly are made of a batter of flour, eggs, cream cheese, wine, etc.

de Cintra—thin round slices of cake soaked in cream, etc., floured and fried.

à l'Allemande—small round sandwiches of brioche paste and preserve, fried.

à la Prussienne are the same made of puff paste, with apple marmalade.

à l'Espagnole—small pieces of crumb of French roll soaked in cream, etc., and fried.

à la Portugaise—balls of a paste of rice, milk, sugar, eggs, etc., with marmalade in the centre; breadcrumbed and fried.

en surprise—apples with the stalks left on, soaked in brandy, etc., filled with apricot jam, dipped in batter and fried.

à la Saint-Denys—cherries stuck on strips of angelica, dipped in batter and fried.

Beignets soufflés *à la vanille* are small fried balls of light "choux" paste flavoured with vanilla; *aux fleurs d'oranger*, they are flavoured with orange-flower water.

aux confitures are served with preserve; *à la crème*—with cream; *au chocolat*—with chocolate sauce.

Crêpes are pancakes.

aux confitures are spread with preserve and rolled.

au riz are made of rice with sugar, cream, eggs, etc.

Crêpes *à la Française* are folded over preserve. They are sometimes baked, and served in a pile, with layers of jam between them.

à la Bengale are rice pancakes folded over preserve.

COMPOTES, ETC., OF FRUIT.

Abricots *au riz* are stewed apricots with rice. Served round a shape of rice cream, with apricot syrup, they are called *à la Condé*. Pears, peaches, apples, plums, etc., are dressed in the same way.

à l'Américaine—halves of stewed apricots on croûtes of fried bread, glazed with sugar; served with custard.

Compote d'abricots—apricots boiled in syrup. It is also made of green apricots.

Compote d'abricots à la Breteuil—half apricots sprinkled with sugar and broiled; served with apricot and raspberry syrup. *À la crème*, it is served with cream or custard.

Pain d'abricots is a mould of apricot purée; it is served with cream in the centre.

Meringue d'abricots—apricot marmalade with custard over it, and meringue mixture on the top.

Croûtes aux abricots are fried slices of bread spread with preserved apricots, and served with a syrup of apricots.

Pêches *en surprise* are stewed peaches served in little cases, covered with cream.

Chartreuse de pêches is a mould ornamentally lined

with pieces of peaches, and filled with peach marmalade.

Compote de pêches—peaches boiled in syrup. They are also dressed in the same way as apricots.

Compotes can be made of any fruit, but soft ripe fruit requires no cooking, if boiling syrup is poured over it.

Prunes *au riz* are stewed plums or prunes with rice.

Gâteau, or *Pain, de Mirabelles* is a mould of Mirabelle plum marmalade. As *Meringue de prunes*, plums are dressed in the same way as apricots.

Pain de prunes à la crème is a mould of stewed prunes, currant jelly, etc.; served with whipped cream in the centre.

Pain de prunes de damas is a mould of damson cheese or marmalade.

Croûtes aux reine-Claudes, brugnons, etc., are little patties of fried bread filled with compote of greengages, nectarines, or other fruit, and the syrup poured round.

Pommes *au beurre*, or *à la Parisienne*, are apples filled with butter and sugar, and baked. Covered with apricot marmalade they are *à la Portugaise*. Filled with an almond paste they are *à la Comtesse*.

au riz en timbale—a shell of paste filled with rice, and stewed apples in the centre; covered with apricot marmalade.

au riz meringué are stewed, and served in a border of rice with custard over them, and the whole covered with meringue mixture.

Dressed in this way without the rice they are *Pommes meringuées.*

Pommes *à la Jubilé* are stewed whole, filled with strawberry jam and covered with whipped cream.

à la Frangipane—slices of apples with jam, covered with custard; baked in a dish lined with paste.

à la Polonaise are dressed in an open tart, covered with orange marmalade and crushed macaroons.

Miroton de pommes—stewed apples with melted currant jelly and wine; garnished with dried cherries.

Gâteau, or *Pain, de pommes à la crème* is a mould of apple marmalade, served with a custard sauce; *aux abricots,* it is covered with apricot marmalade; *à la Russe,* it has whipped cream in the centre, and melted currant jelly round.

Croquettes de pommes are pieces of apple marmalade, breadcrumbed and fried.

Meringue de pommes à la Portugaise—a round shell of paste filled with apple marmalade, with half apples on the top, and a well of custard in the centre; spread with orange marmalade, and covered with meringue mixture.

Chartreuse de pommes is a mould ornamentally lined with slices of apples, coloured pink and yellow, and filled with apple marmalade.

Charlotte de pommes is Apple Charlotte. If apricot jam is mixed with the apple marmalade it is called *Charlotte de pommes aux abricots.*

Pears are dressed as *Charlotte de poires*, and in many of the ways given for apples.

Poires *à l'Allemande* are stewed pears.

à la Victoria are stewed, and served on a border of sponge cake custard coloured red.

en surprise are halves of stewed pears imitating cutlets, with a strip of angelica for a bone, on a jelly border, with chopped fruit and cream in the centre like a vegetable mayonnaise.

Timbale de poires is stewed pears in a shell of paste, covered with apricot marmalade.

Compote de poires au riz is stewed pears served with a border of rice.

Compote à la Normande is a mould of pears stewed in cider. Slices of fried bread spread with this compote are called *Croûtes à la Normande*. They are dressed in a circle, with a syrup of the jam with wine in the centre.

Croûtes de poires à la Parisienne is a border of stewed pears on croûtons, with a macédoine of fruit in the centre.

Fraises *à la Chantilly* are strawberries with whipped cream.

Croûtes aux fraises à la Bellerive—strawberries spread on buttered buns.

Chartreuse de fraises is a mould lined with strawberries and filled with crushed strawberries and cream. This is also made with raspberries and other fruit.

Gâteau de fraises à la St. Georges—mashed strawberries with yolks and whipped whites of eggs,

baked in a mould lined with paste. It is covered with maraschino icing and decorated with strawberries and whipped cream.

Meringue à la Mont-Ida—crushed raspberries covered with cream and then with meringue.

Groseilles vertes *à la Saint-Honoré* are stewed green gooseberries in a shape of pastry, covered with cream, with a border of balls of choux paste. Cherries or any other fruit may be dressed in this way.

Pain de mûres sauvages à la Metropole is a mould of blackberries decorated with almonds and dried fruits. This is also made with black currants as *Pain de cassis,* or *de cerises,* with cherries.

Salade aux oranges—slices of oranges with wine and raisins, garnished with angelica, etc.

Mousse aux oranges is orange sponge—the juice whipped to a sponge with whites of eggs, etc.

Charlotte aux oranges is an orange Charlotte.

Bananes *au rhum*—stewed bananas served with a rum sauce.

Pain d'ananas à la Royale is a mould of pineapple purée set in jelly and garnished with whipped cream.

Compote à la Sarde is composed of green figs covered with milk which has been boiled to a custard, and baked.

Marrons *à la crème* are powdered chestnuts covered with whipped cream.

Gâteau de marrons is a steamed mould of pounded chestnuts with cream, eggs, etc. Balls of

this preparation, breadcrumbed and fried, are served as *Croquettes de marrons.* Chestnuts are also served *en compote*—stewed in syrup.

Châtaignes *croquantes* are small crystallized pieces of pounded chestnuts with sugar, eggs, etc.

Gâteau de figues is a mould of dried figs. Dates and prunes are dressed in the same way.

Macédoine *de fruits* is composed of mixed fruits in syrup. *Au citron,* it is flavoured with lemon. *En gelée,* it is set in a mould of jelly.

Gâteau de fruits is a mould of any kind of fruit; *à la crème,* it is served with cream or custard; *à la Metropole,* it is decorated with cherries or other dried fruits; *à la Royale,* it is set in a mould lined with jelly, and is served with cream.

Timbale de fruits à la Parisienne is composed of mixed fruits in a mould of jelly flavoured with liqueur; served with a fruit macédoine.

Chartreuse de fruits is an ornamental mould of fruit.

Croûtes aux fruits are fried slices of bread spread with various preserved fruits, and served with a fruit syrup.

Petits nougats *à la crème* are small shapes of nougat filled with cream; *à la Chantilly,* with Chantilly cream.

Croquantes are small pieces of nougat.

CREAMS.

Crème *au chocolat* is chocolate cream. These

creams, served in little cups, are called *Petits pots de crème au chocolat*, etc.

Crème *au café* is coffee cream.

de thé is tea cream.

de thé vert is green tea cream.

à la vanille is vanilla cream.

au ponche, au noyau, au marasquin, are respectively flavoured with punch, noyau and maraschinos.

aux abricots is apricot cream.

de fraises is strawberry cream.

de framboises is raspberry cream.

à l'ananas is pineapple cream.

aux mille fruits is made with preserved strawberries, raspberries, apricots, plums and other fruits.

d'oranges is orange cream.

d'amandes is almond cream. It is sometimes called *Crème à la Romaine.*

de marrons is chestnut cream.

aux fleurs d'oranger is made of fresh orange flowers boiled in cream.

de gingembre is made with ginger, and pieces of preserved ginger.

de riz, de tapioca, à l'orge, are rice, tapioca and barley creams.

de pain bis is brown-bread cream.

de groseilles vertes is gooseberry fool. Rhubarb, strawberries and raspberries are dressed in this way; *à la Suisse*, they are served with sponge cakes.

Crème *de velours* is made of cream, sugar, wine, etc.

à la gelée—a mould of whipped jelly and cream.

vierge—small moulds of cream with pounded almonds, etc.

à la Chantilly is made of whites of eggs and cream, with sugar, etc.

à la Celestine—a mould lined with strawberries and filled with any kind of cream.

à l'Italienne is made with cream, sugar, eggs, curaçao, dried cherries, candied peel, etc.

à la Flamande is made of cream, eggs, sugar, arrowroot, madeira, etc.

à la Hollandaise is made of yolks of eggs and wine, with whipped cream, etc.

à la Bavaroise—a mould of whipped cream, with flavouring, etc. Served with stewed fruit or a syrup of fruit, it is called *Bavarois aux fruits*.

à la Suisse is vanilla cream over sponge cakes.

à l'Antoinette—a custard with preserved ginger and cherries, set in a mould lined in divisions with chopped pistachios and white cream, and grated cocoanut and chocolate cream; served with a macédoine of fruit.

à la Vénus—a mould of custard flavoured with rum, decorated with preserved ginger; served with a ginger custard.

à la Marguerite is a chocolate custard covered with meringue; served with a sweet sauce. It is usually dressed in little moulds as *Petites crèmes*.

Bavaroise *aux pommes* is a custard made of a purée of apples, with eggs and cream.

aux poires is made in the same way with pears.

aux pistaches — pounded pistachio nuts and almonds, etc., with custard, coloured green; sprinkled with chopped pistachio nuts.

au café is coffee custard.

à la Mont-Ida is a raspberry custard.

glacée is iced Bavarian cream.

à la Ceylon is a chocolate custard set in a mould lined with a mottled pink and white cream, flavoured with lemon and liqueur.

Blancmanger *aumarasquin* is blancmange flavoured with maraschino: *à la vanille,* it is flavoured with vanilla; *aux amandes,* with pounded almonds. Set in a mould lined with jelly, and decorated with dried fruits, it is *Bavaroise à la Princesse.*

Crème fouettée *de fraises,* or *Mousse aux fraises,* is whipped strawberries and cream.

aux framboises—whipped raspberries and cream.

Crème frite au chocolat, etc., is chocolate or other cream, cut in pieces, breadcrumbed and fried.

Meringues *à la crème* are meringues filled with whipped cream.

aux fraises are filled with whipped strawberries and cream.

à la Chantilly are filled with Chantilly cream; *au chocolat,* with chocolate cream.

aux amandes are almond meringues—made with

chopped or shred almonds; *à la noix de coco*—cocoanut meringues.

Meringues *aux champignons* are made in the shape of mushrooms, the brown insides imitated with chocolate.

Petites meringues aux pistaches are small meringues sprinkled with chopped pistachio nuts, and filled with whipped cream.

Meringue à la Parisienne—a pile of rings of meringue preparation, piped with currant jelly in stripes, the centre filled with cream and garnished with strawberries.

Corbeille à la Chantilly is a shape of macaroons filled with whipped cream and preserved fruits.

Charlotte *Russe* is a mould lined with finger biscuits, and filled with vanilla or other cream. *Au café*, it is filled with coffee cream; *aux groseilles vertes*, with green gooseberry cream.

à la Princesse is filled with vanilla cream with dried fruits, and is decorated with pink and white icing, etc.

à l'Alexandra is filled with a chocolate custard and served with apricot sauce.

Prussienne is a mould with half an inch of red jelly at the bottom, lined with finger biscuits, and the centre filled with Bavarian cream.

aux fraises, etc.—a mould lined with strawberries or other fruit, and filled with maraschino cream.

Bagatelle aux fraises is a strawberry trifle.

Biscuits à la crème—a rich frothy cream, baked in small paper cases.

Glace *meringuée au four* is a mould of any kind of cream ice, covered with a meringue preparation, and browned.

de Plombières is an ice of pounded almonds, sugar, cream, eggs, etc. This ice is not put in a mould, and is served with apricot jam.

Parfait au chocolat or *au café* is a tall conical mould of chocolate or coffee cream ice.

Glaces au four are small pieces of ice, folded in paste and baked.

Gâteau glacé à l'Eloïse—a mould lined with whipped cream, and filled with custard and stewed cherries; iced, and served with custard over it.

Cartouches de M. de Cupidon—Love's cartridges—vanilla cream ice in the shape of cartridges, filled with chocolate.

Bombe glacée—a cream of yolks of eggs with syrup etc., iced in a round "bombe" mould.

Melon glacé—a pistachio cream ice with an orange ice in the centre, iced in a melon-shaped mould. It is often called *en surprise*.

JELLIES.

Gelée *de pommes*—Apple jelly. *À la crème*, it is served with whipped cream.

de prunes—Plum jelly.

d'oranges—Orange jelly.

de citron—Lemon jelly.

de cassis—Black currant jelly.

de cerises—Cherry jelly.

Gelée *de framboises*—Raspberry jelly.

de fraises is jelly coloured red, with whole strawberries in it. If the jelly is flavoured with vanilla, it is called *Gelée de fraises à la vanille.*

de mûres—Mulberry jelly.

de mûres sauvages à la crème—a mould of blackberry jelly with whipped cream in the centre.

à l'ananas is a pineapple jelly, with pieces of pineapple in it.

de nèfles—Medlar jelly.

de coings—Quince jelly.

au jus de grenades—Pomegranate jelly.

à la macédoine de fruits—layers of mixed fruits in a jelly flavoured with maraschino or other liqueur.

au madère—Wine jelly.

au rhum is flavoured with rum.

à la Chartreuse is flavoured with Chartreuse.

au curaçao, au noyau and *au marasquin* are flavoured with curaçao, noyau and maraschino.

au ponche is flavoured with punch; *au Kirsch,* with Kirschenwasser.

de Dantzic aux fraises is flavoured with cherry brandy, and has whole strawberries in it.

de marasquin aux abricots is flavoured with maraschino, and has pieces of apricots in it.

de noyau aux fruits is flavoured with noyau, and has pieces of apricots and strawberries, or other fruits, in it.

aux violettes printanières is made of an infusion

of fresh violets in syrup. Jellies of fresh flowers are also made of roses, pinks, jonquils, etc.

Gelée *à la Bacchante* is made with the juice of green grapes and champagne; coloured green.

à la Duchesse is flavoured with liqueur, and decorated with shreds of pistachios and cocoa-nut, etc.

à la Panachée—a mould of alternate layers of white and pink jelly.

à la Russe—a mould of jelly whisked to a froth.

mousseuse à l'eau de vie—a mould of jelly whipped with brandy.

mousseuse aux oranges—a mould of orange jelly whisked to a froth.

fouettée aux fruits—whipped maraschino jelly, with pieces of apricots, cherries, strawberries, etc.

Petites gelées à la Napolitaine are creams of various colours set in little moulds of jelly.

Kiselle is a jelly made of fruit syrup with flour.

SOUFFLÉS.

These may be served in a soufflé dish, or in small paper cases as *Petits soufflés*.

Soufflé *au café* is flavoured with coffee.

au chocolat is flavoured with chocolate.

au café vierge is flavoured with green coffee.

au citron is flavoured with lemon.

à la vanille is flavoured with vanilla.

au marasquin is flavoured with maraschino.

Souffle *aux amandes* is flavoured with pounded almonds.

aux macarons is flavoured with macaroons.

aux fleurs d'oranger is flavoured with candied orange flowers, or orange flower water.

au gingembre is flavoured with preserved ginger.

aux abricots is made with the addition of stewed apricots. Soufflés are also made with other fruit. Little fruit soufflés are sometimes called *Petits zéphyrs aux fruits.*

à la crème is made with whipped cream instead of some of the whites of eggs. Baked in small paper cases, it is called *Biscuits soufflés à la crème.*

au riz is a rice soufflé flavoured with lemon or vanilla.

à la crème de riz is made with ground rice; *au tapioca,* with tapioca.

au pain bis is made with brown breadcrumbs.

aux confitures is made with preserve.

à la Paysanne—a purée of apples, with a purée of chestnuts with cream over it, and meringue mixture on the top.

à l'Espagnole—layers of sponge cake and preserve, soaked with wine and covered with meringue.

glacé au marasquin is an iced soufflé flavoured with maraschino. Coffee or other flavouring may be substituted for maraschino, and the soufflé named accordingly. Iced in a mould, instead of a soufflé dish, it is called *Mousse glacée,* or in little cases, *Biscuits glacés, au marasquin,* etc.

Soufflé *glacé aux fraises* is an iced strawberry soufflé.

glacé vanille et chocolat—an iced vanilla soufflé, with chocolate on the top.

glacé au curaçao—an iced soufflé flavoured with curaçao and covered with a meringue preparation. Iced in small paper cases, this is called *Biscuit mousseux glacé en caisse.*

glacé à la Victoria is a rich iced soufflé flavoured with liqueur and coloured green, with a macédoine of fruit in the centre.

CHAPTER X.

SAVOURY ENTREMETS.

Soufflé *au Parmesan* is a cheese soufflé. As *Petits soufflés*, it is served in small paper cases. Little steamed soufflés are sometimes called *Petits zéphyrs de fromage*.

Fondue *au Parmesan* is a cheese fondu, baked in a soufflé dish or paper case, or steamed.

à la Napolitaine has the addition of short pieces of macaroni; *au Stilton*, of small dice of Stilton cheese. They may be served in little cases as *Petites fondues*.

Ramequins are made of milk, flour, eggs, grated Parmesan, etc., baked in paper cases.

à la Raymond are made with Gruyère cheese, and are baked in small lumps.

à la Sefton, or *au feuilletage*, are small shapes of puff paste with grated Gruyère and Parmesan cheese.

à la Genevoise—grated cheese with cream, baked on slices of bread.

Salade au fromage is composed of beetroot and

celery with a cheese Mayonnaise sauce, garnished with small salad and hard-boiled egg.

Kluskis au fromage à la crème are little poached rolls of a paste of cream cheese, butter, eggs, breadcrumbs, etc.; served with black-butter sauce.

Quenelles de Parmesan are cheese quenelles, served with a cheese sauce.

Fritot, or *Beignets, de fromage* are cheese fritters.

Crêpes de fromage are very small cheese pancakes.

Ronds au Parmesan are fried rings of a cheese batter.

Aigrettes au Parmesan are made of a light cheese paste, fried in spoonfuls.

Canapés au fromage—dissolved Parmesan on round slices of fried bread.

Croûtes au fromage—grated cheese with butter, breadcrumbs, yolks of eggs, etc., spread on pieces of toast and browned.

Brioches au fromage are small cakes of brioche paste with grated Parmesan and dice of Gruyère.

Petits choux au fromage are fried balls of "choux" paste with cheese.

Éclairs au Parmesan are made of the same paste baked in finger shaped pieces, and are filled with savoury cream. They are sometimes called *Éclairs à la Palmerston*. Filled with anchovy cream, they are *Éclairs aux anchois*.

Crème de fromage is a cheese cream or custard. It is usually served as *Petites crèmes*.

Petites mousses de fromage are a rich frothy cheese

cream set in little moulds or served in cases. They are sometimes iced.

Petits pains de fromage are little cakes of flour, butter and grated cheese.

Petits pâtés, or *Bouchées, de fromage* are very small patties of puff pastry with cheese, filled with small dice of cheese in cheese sauce. These are often called *Croustades à la Milanaise.*

à la Napolitaine, little bits of macaroni are substituted for the dice of cheese.

Petites caisses de fromage—toasted cheese served in little cases.

Petits fleurs de fromage are cheese tartlets.

Tartelettes, or *Talmouses, à la Sefton* are tartlets of a paste of grated Parmesan, flour, butter, etc., filled with a cheese custard.

Pailles au Parmesan are cheese straws.

à la Sefton are cheese straws of puff paste with grated Parmesan.

Diablotins au Gruyère are little fried balls, the size of chocolate drops, of a light paste with grated cheese.

Ballettes de fromage are small balls of cheese paste, breadcrumbed and fried.

Cannelons de fromage are little rolled wafers of cheese pastry. They may be filled with whipped cream.

Pyramides au Parmesan are made of whipped cream with grated cheese piled on little cheese biscuits. Covered with a savoury meringue they are called *Meringues de fromage.*

Biscuits au fromage are cheese biscuits.

à la Diable are biscuits spread with cheese, mustard, cayenne, etc., and grilled.

à la Russe—biscuits spread with chopped parsley, hard-boiled egg and anchovies, and ornamented with the separate ingredients.

Talmouses à la Saint-Denys are biscuits of flour, cream curds, cheese, butter and eggs.

Timbale à la Diable is a mould of layers of rice with grated Parmesan, etc., with alternately slices of ham and of Gruyère cheese between the layers of rice. Baked and served with gravy.

Olives *farcies* are stuffed olives. They are served on croûtes.

au Parmesan are served on cheese croûtes or biscuits.

en aspic are set in a mould of aspic, garnished with hard-boiled egg, etc.

à la Saint-Augustine are stuffed with foie gras and set in little moulds of aspic.

Croûtes aux olives—served on little croûtes, garnished with egg, anchovies or capers.

au jambon are ham toasts; *à l'écarlate*—tongue toasts.

aux anchois are spread with anchovy butter or paste. They are sometimes garnished with chopped parsley and hard-boiled egg, or with fillets of anchovy. *À la Française*, they have a stuffed olive in the centre.

Canapés aux anchois are round slices of fried bread with chopped anchovies, capers, yolk and

white of egg arranged on them separately in quarters.

Anchois *farcis*—anchovies boned, stuffed, dipped in batter and fried.

à la Colmar—fillets of anchovies on croûtes of fried bread, garnished with anchovy cream and yolk and white of egg.

à la St. Augustine—anchovy creams set in little moulds of aspic.

Allumettes d'anchois are strips of anchovies wrapped in paste and fried.

Petites gelées aux anchois are fillets of anchovies with hard-boiled egg, chopped parsley and capers, set in little moulds of aspic.

Talmouses aux anchois are tartlets made of anchovy pastry, filled with cheese or anchovy cream.

Petits nids aux anchois are egg shapes of anchovy cream served in little nests of pastry, garnished with sprigs of parsley, etc.

Many of the savouries of cheese that have been enumerated are also made with anchovy—soufflés, creams, pancakes, fritters, straws, etc.

Sardines *au Parmesan* are sardines on buttered strips of toast spread with grated Parmesan. Without the Parmesan, they are called *sur croûtes.*

en papillotes are boned, stuffed, and served in papers.

farcies are stuffed; *au Diable*, devilled.

à la Suisse are fried in batter. They are sometimes called *en fritot.*

Crevettes *en surprise* are shrimps served in little rolled slices of brown bread and butter, garnished with small salad.

en mascarade are served on croûtes with Mayonnaise sauce, covered with aspic whipped to a froth.

Mousses aux crevettes are rich frothy creams made with pounded shrimps. They are usually served in little cases.

Rissolettes à la Normande are very small rissoles of shrimps.

Huîtres *à la Saint-Patrice* are oysters served raw on croûtes spread with bloater roe.

au caviar are served on thin slices of lemon spread with caviar, on croûtes of fried bread.

Anges à Cheval are oysters wrapped in little slices of bacon, broiled and served on toast.

Harengs *à la Duchesse*—creams of pounded herring set in little moulds of aspic.

Fritot aux harengs—little fillets of herring fried in batter. These fritters are also made with dried haddock—*merluche fumée.*

Fritot à la Russe—fritters made of a cream of any dried fish, fried in batter.

Friantines à la Madras are little fritters made of curried fish.

Cassolettes aux Indes are small patties of rice filled with dried haddock devilled.

Pailles à la Yarmouth are straws of pastry made with bloater paste.

Paupiettes à la Yarmouth are fillets of bloaters, stuffed, rolled, and served on toast.

Laitances *à la Diable* is devilled roe. It is served on toast.

à la Madras—small pieces of roe, wrapped in little slices of bacon with capers and chutney, and served on toast. Chickens' livers are dressed in this way as *Foies de volaille à la Diable.*

Tomates *en mascarade* are little moulds of rice, the centres filled with a purée of tomatoes; served with a cheese sauce.

Pailles à l'Américaine are straws of pastry made with tomato sauce.

Pompadours à la Portugaise are little rolls of cheese pastry filled with tomato cream.

Marrons *en mascarade* are braised chestnuts, coated with a savoury forcemeat, and then half with grated ham and half with grated cheese; served in paper cases, a red and white one in each case.

Croquettes à la Mancelle are little croquettes made of chestnuts with white sauce, grated cheese, etc.

Roasted chestnuts may also be devilled and served in little cases as *Marrons à la Diable.* Walnuts, almonds or raisins may be served in this way.

Pommes en kari are curried apples.

Petits soufflés *piquants* are little savoury soufflés with chopped herbs. Highly seasoned with cayenne pepper, etc., they are called *Petits soufflés à la Diable.*

à la Yarmouth are bloater soufflés.

Petites gelées *aux fines herbes* are little moulds of aspic with chopped mushrooms and herbs.

Petites caisses *à l'Algérienne* are French plums stuffed with foie gras, or other rich forcemeat, served in little cases.

à la Tunis are dates dressed in the same way.

à la Florence—little cases filled with a purée of dried haddock covered with a savoury meringue.

à la Westphalie are filled with a purée of ham, and garnished with slices of red and white radishes, and chopped parsley.

Croûtes *à la Campagne*—croûtes garnished with anchovy purée in a rose design, sprinkled with chopped parsley.

à la Française are garnished with anchovy, cheese and parsley butter, with caviar in the centre.

à la Russe are spread with a cream of horse-radish.

à l'Indienne are spread with a highly seasoned mixture of buttered eggs with chopped capers, anchovy, etc.

à l'Italienne have slices of beetroot on them and rings of white and yolk of hard-boiled egg, an olive in the centre with an anchovy curled round it.

à l'Écossaise—Scotch woodcock on toast.

à la Jubilé have a purée of dried haddock piled on them, with an oyster in the centre covered with the purée.

à la Marjorie are spread with a purée of dried haddock and garnished with hard-boiled egg.

Croûtes *à l'Albert* are spread with a mixture of buttered eggs with cheese, and sprinkled with chopped tongue.

à la Rosamonde are rolled fillets of anchovies on slices of tomato, garnished with hard-boiled yolk of egg.

à la Burlington are spread with minced chicken in Tartare sauce, covered with a slice of tomato, and garnished with cream of chicken and a stuffed olive in the centre.

à la Berne are spread with chopped olives, shallots and parsley, covered with chopped tongue, and have a hard-boiled yolk of egg seasoned with oil and vinegar on each. They are served hot.

à la Marie are spread with foie gras, garnished with dried cherries stuffed with foie gras, and decorated with whipped cream.

à la Clarisse are spread with shreds of ham and anchovy, covered with little slices of bacon, and are dipped in batter and fried.

à la Normande are spread with a shrimp paste.

à la Yarmouth are spread with bloater paste. In addition to these, croûtes may be served *aux harengs*, with fillets of herring; *de homard à la Tartare*, with chopped lobster and Tartare sauce; *à la moëlle*, with marrow; *aux champignons*, or *aux épinards*, with a purée of mushrooms or spinach; and may be garnished with yolk and white of egg, chopped celery, beetroot, parsley, etc. Cheese biscuits are often used for croûtes instead of fried bread.

Canapés *d'œufs* are biscuits or tartlets of cheese or anchovy pastry spread with buttered eggs. With curried eggs, they are *à la Madras.*

à Madame—tartlets of anchovy pastry filled with chopped potato in Mayonnaise sauce, garnished with fillets of anchovies, and aspic.

à la Prince de Galles—very small rolls filled with chopped ham, anchovies, gherkins and truffles, with oil, vinegar, etc. The tops covered with aspic or Mayonnaise sauce.

Croustades *à la Versailles* are little soufflés of anchovy on croustades of anchovy pastry.

à la Mancelle—croustades of anchovy pastry filled with a savoury purée of chestnuts.

Crèmes *aux fines herbes* are little moulds of savoury custard with chopped herbs.

de Galles is Welsh rare-bit. It is sometimes called *Bonne-bouche à la Galloise.* With the addition of chopped gherkin it is *à l'Irlandaise.*

à l'Égyptienne—savoury creams of three different sorts and colours, served in small Neapolitan ice cases, imitating Neapolitan ices.

à la Beatrice are little creams of cheese, bread-crumbed and fried.

à la Richelieu—little anchovy creams, bread-crumbed and fried; served with a cheese sauce.

Tartines *de caviar*—Russian caviar spread on small slices of buttered toast.

Tartines or Sandwiches *à la Jardinière*—little sandwiches of bread and butter with small salad and Mayonnaise sauce.

à la Mancelle are made with a purée of chestnuts.

à l'Impériale are made of brown bread and butter with a cream of bloater, and chopped celery and tarragon.

à la Gréville are made with brown bread, and pounded meat with capers and anchovies, and each one is masked half with brown and half with white sauce.

à la Pompadour are made of brown bread with potted game or chicken, and are masked with several different coloured sauces — white, brown, and coloured with tomato and spinach.

à la Princesse are made in the same way, but are masked with Mayonnaise sauce and decorated with macédoine vegetables.

A variety of sandwiches may also be made with cheese, anchovy, shrimps, eggs, cucumber, etc.

Macaroni *au gratin*—macaroni with grated cheese and white sauce, sprinkled with bread-crumbs, Parmesan and melted butter, and baked.

à l'Italienne—macaroni with grated Parmesan, gravy and melted butter.

à la Napolitaine, or *à la crème*—with grated Parmesan, butter, cream, etc.

à la Milanaise—with a purée of tomatoes and grated cheese; garnished with croûtons.

Macaroni *à la sauce tomates* is dressed with cream, grated cheese, etc., and covered with tomato sauce.

en timbale—a mould of macaroni dressed with butter and grated cheese.

Timbale de macaroni à la Florentine is dressed with cream and anchovy sauce.

Croquettes à la Milanaise are croquettes of macaroni with grated Parmesan, Béchamel sauce, etc.; breadcrumbed and fried. Macaroni thus dressed may be served in little cases as *Petites caisses à la Milanaise*. It can also be made into small rissoles or *rissolettes*.

Sparghetti à la Russe is Sparghetti macaroni dressed with chopped tomatoes and cheese sauce; garnished with shrimps or prawns.

Vermicelle *au Parmesan*—vermicelli dressed with cheese, white sauce, etc.

à la Venise—a savoury cream of vermicelli with chopped ham; served with gravy.

Riz *à l'Indienne* is curried rice.

à la Diable is devilled rice.

à la Turque is rice with melted butter.

à la Milanaise—a mould of rice boiled in broth, with grated Parmesan, etc.

à l'Espagnole is served with tomato sauce, grated cheese, etc.; garnished with slices of ham.

à la Florentine—curried rice with grated Parmesan and shrimps or prawns.

à la Piémontaise—dry rice with potato pulp,

grated Parmesan, etc.; garnished with fillets of anchovies.

Riz *à la Polonaise*—served with slices of fried onion, grated ham and cheese.

à la Mustapha—with melted butter and chopped truffles.

à la Victoria—cooked with broth, etc., and served with poached eggs and rolls of fried bacon.

Ballotines de riz à l'Indienne are little balls of curried rice, breadcrumbed and fried. Dipped in batter and fried, they are called *Fritot de riz à l'Indienne*.

Rice is also dressed *au Parmesan*—with white sauce and grated cheese, and in any of the ways given for macaroni.

The preparations of macaroni and rice are specially suitable for second course dishes at luncheon. If required for a savoury, they may be dressed in little cases.

CHAPTER XI.

ICES, OR GLACES, AND SORBETS.

At large dinners it is usually the custom to give the names of the ices—cream and water—on the menu; but they are often omitted from it, as they are served after the dessert has been put on the table, and therefore cannot be said to form part of the dinner.

Crème *de thé*—Tea cream ice.

de thé vert—Green tea cream ice.

de vanille—Vanilla cream ice.

de ratafias—Ratafia cream ice.

de pain bis—Brown bread cream ice.

aux fleurs d'oranger—Cream ice with infusion of orange flowers.

Bavaroise—Bavarian cream ice.

au caramel—Cream ice with caramel, flavoured with vanilla.

à la Bisque—Cream ice with powdered macaroons, flavoured with madeira or sherry.

à la Châteaubriand—Vanilla cream ice with whipped cream and strips of preserved fruits.

Crème *à la Japonaise*—Brown bread cream ice with almonds, flavoured with vanilla and maraschino.

The following can be cream or water ices—

Crème, or eau, *de café*—Coffee cream or water ice.
de chocolat—Chocolate cream or water ice.
de noyau—Noyau cream or water ice.
d'abricots—Apricot cream or water ice.
de pêches—Peach cream or water ice.
de fraises—Strawberry cream or water ice.
de framboises—Raspberry cream or water ice.
de framboises et groseilles—Raspberry and currant cream or water ice.
de groseilles—Currant cream or water ice.
de cassis—Black currant cream or water ice.
de cerises—Cherry cream or water ice.
de groseilles vertes—Green gooseberry cream or water ice.
de raisins—Grape cream or water ice.
d'ananas—Pineapple cream or water ice.
de bananes—Banana cream or water ice.
de rhubarbe—Rhubarb cream or water ice.
de canneberges—Cranberry cream or water ice.
de citron—Lemon cream or water ice.
d'oranges—Orange cream or water ice.
d'amandes—Almond cream or water ice.
de pistaches—Pistachio nut cream or water ice.
de tutti-frutti—Maraschino cream or water ice, with pistachios, and dried fruit cut in small pieces.
de marrons—Chestnut cream or water ice.

Crème, or **eau**, *de gingembre*—Ginger cream or water ice.

Panachée—Ices of two or more different colours and flavourings.

In addition to these there are—

Eau *de ponche*—Punch water ice.

de melon—Melon water ice.

de grenade—Pomegranate water ice.

d'épine-vinette—Berberry water ice.

de mille fruits—Mixed fruit water ice.

de canelle—Cinnamon water ice.

Glaces Napolitaines—Neapolitan ices, served in paper cases.

Fruits variés—ices made in the form and colour of a variety of fruits, one of which is served to each person.

If orange ice is made of Chinese oranges it is called *de Chinois;* if of Tangerine oranges, *de Tangerines.* Muscat grape ice is called *de Muscat.*

For water ices fresh fruit is necessary, as preserved fruit can only be used for cream ices.

Sorbets are half frozen water ices with wine or liqueur. They are served in glasses either before or after the remove at a large dinner.

Ponche *à la Romaine* is Roman punch—a lemon water ice with whipped whites of eggs and rum.

à la Régence is made with the addition of champagne and Martinique or Arrack.

à la Norfolk is made of Seville oranges with brandy or rum, etc.

Ponche *à la Cardinal* is made of Seville oranges with champagne, and is coloured red.

à la Russe is made of lemons, with green tea and Kümmel.

Granito Romaine is made with coffee.

Sorbet *à la Saint-Charles* is a cherry water ice flavoured with cherry brandy.

à la Provençale is a lemon water ice with whipped whites of eggs and shreds of candied fruit and almonds, flavoured with ginger and vanilla.

à la Grecque is an orange ice with maraschino and ginger brandy, and small pieces of ginger and preserved fruits.

à l'Américaine is an orange and lemon ice with champagne.

à la Victoria is flavoured with liqueur, and is coloured pink.

à la Cannes is made of tomatoes, apples, and apricot jam, with preserved ginger, rum and noyau.

Besides these there are the Sorbets *au champagne, au Kirsch*, etc., and those made of fruit—*aux fraises, à l'orange, à l'ananas, aux pêches*, etc. For *Sorbet à l'Impériale*, the lower half of the glasses contains pineapple ice with rum, the upper half strawberry ice with champagne.

CHAPTER XII.

SAUCES AND GARNISHES.

SAUCES.

The following are the principal sauces and garnishes which are used in cookery. Many of them have been mentioned in the course of these pages, and as the names frequently convey no idea of their ingredients, a slight description of them is given.

The two chief sauces are *Velouté*—white, and *Espagnole*—brown. Many other sauces are made from these.

Allemande is a thicker form of velouté sauce.

Anchois (Anchovy)—melted-butter sauce with anchovy, etc.

Aubois—a sweet sauce of syrup and yolks of eggs with whipped cream.

Aurore—Allemande and tomato sauce, with Chili vinegar, etc.

Béarnaise—yolks of eggs, butter, French vinegar, chopped parsley, etc.

Béchamel—Velouté sauce with cream. For a maigre sauce it is made without stock.

Beurre—melted-butter sauce.

Beurre noir—black-butter sauce of browned butter and vinegar. This sauce is usually served with skate or grilled mackerel.

Bigarade is made of oranges with brown sauce.

Blonde—melted-butter sauce made with stock instead of water.

Bordelaise—brown sauce with wine, chopped parsley, etc.

Bourgeoise—stock with French mustard, tarragon, etc.

Bourguignotte—brown sauce with wine, onions, mushrooms and truffles.

Bretonne—brown sauce with onions, etc.

Câpres (Caper)—brown or white sauce, with capers.

Caramel—burnt sugar. It is sometimes made of burnt brandy and sugar.

Cardinal—white sauce coloured with lobster or crayfish butter.

Cazanova—Mayonnaise sauce with yolks of hard-boiled eggs, shred whites of eggs and truffles.

Champignons (Mushroom)—brown or white sauce with purée of mushrooms.

Châteaubriand—brown sauce with Maître d'hôtel sauce.

Chevreuil—Poivrade sauce with wine, Harvey, red currant jelly, etc.

Cornichons (Gherkin)—brown sauce with vinegar, and pickled gherkins cut in slices.

Court-bouillon—wine, or vinegar and water, butter, vegetables, etc. This sauce is only used in cooking.

Crème—melted-butter sauce with yolks of eggs and cream.

Crevettes (Shrimp)—Cardinal sauce with anchovy and shrimps.

Czarina—brown sauce with sultana raisins, gherkins, etc.

Diable (Devil sauce)—brown gravy with Oude and Harvey sauce, vinegar, etc.

Diplomate—Béchamel sauce with crayfish or lobster butter.

Duchesse—white sauce with chopped mushrooms and tongue.

D'Uxelles—white sauce with chopped ham, mushrooms, parsley, etc.

Estragon (Tarragon)—white stock with Tarragon vinegar, tarragon, etc.

Fenouil (Fennel) — melted - butter sauce with chopped fennel.

Financière—brown sauce with wine, mushroom catsup, etc.

Fines-herbes—brown sauce with chopped mushrooms, shallots and parsley.

Fouettée—sweet whip sauce of yolks of eggs, sugar and wine.

Fumet de gibier—a brown game sauce with onions, wine, etc.

Genevoise—brown sauce with wine, anchovy, chopped parsley, etc. This sauce is generally used for freshwater fish.

Groseilles vertes—green gooseberries with butter, breadcrumbs, etc. For mackerel.

Hollandaise — yolks of eggs and butter with vinegar, etc.

Homard (Lobster) — melted-butter sauce, with lobster spawn and the flesh in small pieces.

Hubert—a game sauce with wine and chopped truffles.

Huîtres (Oyster)—oysters in white or brown sauce.

Indienne—tomato sauce with curry paste, anchovy, etc. White Indian sauce is made of Béchamel sauce with curry powder.

Irlandaise—green Mayonnaise sauce with whipped cream and Tarragon vinegar, and vegetables cut in shreds.

Italienne — brown or white sauce with wine, chopped shallots, mushrooms, etc.

Jambon (Ham)—brown sauce with shred ham, butter, chopped shallots, etc.

Jolie fille (Fair maid's)—white chicken sauce with hard-boiled yolks of eggs, breadcrumbs, etc.

Kari—Curry sauce.

Lyonnaise—Tomato sauce with Portugal onions, etc.

Maître d'hôtel—Béchamel sauce with chopped parsley, etc. It is also made without stock.

Maltaise—white sauce with wine, chopped mushrooms and herbs, and shreds of orange peel.

Marinade—vinegar and water with onions, carrots, etc.

Marrons (Chestnut)—chestnut flour with brown stock. White chestnut sauce is made of the flour with broth and milk.

Matelote—brown stock with wine, young onions, mushrooms, etc. White Matelote sauce is a white sauce with oysters, mushrooms and herbs.

Mayonnaise—a cold sauce of yolks of eggs, oil and vinegar.

Milanaise—grated Parmesan with cream sauce, or with brown sauce and mustard.

Mirabeau—brown sauce and Tarragon vinegar, with butter and chopped herbs.

Mirepoix—broth and wine with bacon, chopped vegetables, etc.

Moules (Mussel)—a white sauce with anchovy and mussels.

Mousquetaire—oil and Tarragon vinegar, with mustard, shallot, etc.

Mousseline—Mayonnaise sauce, whipped aspic and cream. Served with fish. It is also a sweet sauce of whipped eggs and liqueur.

Moutarde (Mustard)—melted-butter sauce with mustard, Chili vinegar, &c. For herrings.

Napier—a white fish sauce with mussels.

Naples—a white Soubise sauce with cheese and chopped truffles.

Napolitaine—brown sauce with Port wine, Harvey sauce, ham, horseradish, currant jelly, etc.

Œufs (Egg)—melted-butter sauce with hard-boiled eggs cut in pieces. Served with haddock and salt cod.

Orange—brown sauce with orange juice and shreds of orange peel.

Persil (Parsley)—melted-butter sauce with chopped parsley.

Périgueux—brown stock with wine and truffles.

Piquante—a highly seasoned brown sauce with vinegar, shallots, etc.

Poivrade—a well seasoned brown sauce with vinegar, anchovy, ham, onions, etc. White Poivrade sauce is made of white sauce with vinegar, onions, etc.

Portugaise—butter, yolks of eggs and lemon juice.

Poulette—Allemande sauce with chopped parsley. This is also called *Blanquette*.

Provençale—brown sauce and white wine with tomatoes, chopped capers, mushrooms, and shallots, etc.

Raifort (Horseradish)—cream, vinegar and horseradish.

Ravigote—Maître d'hôtel sauce with Chili vinegar, Harvey and anchovy.

Ravigote verte—white sauce with pounded tarragon, chervil, etc.

Réforme—brown sauce with wine, currant jelly and lemon juice.

Rémoulade—broth with mushrooms, chopped parsley, mustard, vinegar and garlic. Cold Rémoulade sauce is made of oil with chopped parsley, capers, garlic, etc.

Richelieu—a white game sauce with onions and wine.

Robert—brown stock with chopped onions, mustard and vinegar.

Russe—a white sauce with horseradish, vinegar, yolks of eggs and cream.

Saint-Ménehould—milk, butter and flour, with chopped parsley, mushrooms, etc.

Salmis—a brown game sauce with wine, oil, etc.

Sicilienne—a white sauce with lemon juice and shreds of lemon peel and tarragon.

Soubise—a purée of onions with cream.

Suédoise—Mayonnaise sauce with grated horseradish and cream. For a hot sauce white sauce with Chili vinegar is substituted for Mayonnaise.

Suprême—a white chicken sauce with wine and cream.

Tartare—Mayonnaise sauce, or oil and vinegar, with mustard, etc.

Tomates (Tomato)—a purée of tomatoes with stock, etc.

Truffes (Truffle)—brown sauce with chopped truffles.

Vénitienne—white sauce with Tarragon vinegar, chopped tarragon and mushrooms.

Verte—green sauce made of wine and stock with pounded herbs, yolks of eggs, etc.

Viennoise—a white sauce with chopped ham and tarragon, etc.

Villeroi—white sauce flavoured with mushrooms, etc.

Vin de Madère—brown sauce with Madeira or other wine. It is also a sweet sauce of yolks of eggs, wine, etc.

Vin d'Oporto—Port wine with shallots, Harvey, etc. This sauce is used for wild ducks.

GARNISHES.

Chipolata—small round sausages, pieces of bacon, mushrooms, chestnuts, etc., with brown sauce.

Financière—cock's combs, livers, quenelles, pieces of sweetbread, etc., with brown sauce and wine.

Flamande—carrots, turnips, cabbages and other vegetables, with sausages.

Godard—pieces of sweetbread, quenelles and truffles, with brown sauce.

Italienne—minced sweetbreads, ham and mushrooms, with Financière sauce.

Jardinière—vegetables cut in shapes, in a light glaze.

Macédoine—vegetables cut in shapes, with brown or white sauce.

Milanaise—strips of macaroni, ham, chicken, truffles, etc., in white sauce with grated Parmesan.

Montglas—minced chicken and truffles, with white or brown sauce.

Réforme—shred ham, carrots, truffles and whites of eggs.

Royale—minced chicken, sweetbreads, foie gras and mushrooms, with Béchamel sauce and lobster butter.

Toulouse—Financière garnish made with white instead of brown sauce. This is sometimes called a white Financière garnish.

Valenciennes—minced chicken, lobster, mushrooms and artichoke bottoms, with rice, and white sauce with curry powder.

INDEX.

Almond blancmange, 194
  cakes, 166, 169, 170
  cream, 192
  ices, 215
  meringues, 194
  pastry, 168, 169, 171, 172, 174, 175
  pudding, 178
  soufflé, 199
  soup, 13, 16
  tart, 175, 176
Amber pudding, 179
Anchovy hors d'œuvres, 1
  omelette, 165
  savouries, 204
Apple charlotte, 188
  compotes, etc., 187
  cream, 194
  curried, 207
  dumplings, 177
  fritters, 184
  jelly, 196
  puddings, 178, 181
  tarts, 175, 176, 177
Apricot compotes, etc., 186
  cream, 192
  fritters, 184
  ices, 215
  pastry, 170, 171, 173
  pudding, 177
  soufflé, 199
  tarts, 175, 176
Artichokes, 139
  soup, 15
Artichokes, Jerusalem, 140
  soup, 14
Asparagus, 140
  soup, 14
Aspic of crayfish, 39
  of fowl, 84

Baba, 167
Bacon omelette, 164
Bakewell pudding, 179
Bananas, 190
Barbel, 17
Barley cream, 192
  soup, 12, 15
Bass, 17
Bavaroises, 194
Beans, broad, 142
    soup, 15
  flageolets, 142
  French, 141
  haricot, 142
    soup, 14
Beef, brisket of, 108
  chump of, 108
  entrées of, 46
  fillet of, 106
  little fillets of, 46
  pies, 109
  removes of, 106
  ribs of, 108
  roast, 109
  round of, 107
  sirloin of, 106
  steak, 108

Beetroot, 142
salad, 156
Berberry ice, 216
Blackberry jelly, 197
mould, 190
Black-currant ice, 215
jelly, 196
mould, 190
tart, 175
Black-diver, 136
Black game, 99, 136
removes of, 134
Blancmanges, 194
Blanquette of game, 104
lamb, 73, 74
poultry, 82, 89
sweetbread, 63
veal, 55
Bloater savouries, 206, 207
Boar, fillet of, 122
haunch of, 121
head, 122
Brains, calf's, 58
lamb's, 75
sheep's, 70
Brawn, 121
Bread pudding, 177
brown, cream, 192
pudding, 177
Bream, 18
Brill, 18
Brioches, 167
cheese, 202
Broccoli, 143
Broth, 7
mutton, 11
Scotch, 11
Brussels sprouts, 143
Bubble-and-squeak, 48
Bustard, 136

Cabbage, 143
red, salad, 156
Cabinet pudding, 179
Cakes, 166
cheese, 203
fish, 25, 39, 41, 43, 44
little, 169, 170, 171, 172, 173
Calf's brains, 58
ears, 59
feet, 60
pie, 113
soup, 8
head, 113
entrées of, 57
soup, 8
kidney, 59
liver, 59
tail, 60
soup, 8
tongue, 59
Canapés, savoury, 202, 204, 210
Capon, removes of, 122
roast, 136
Caramel ice, 214
pudding, 179
Cardoons, 143
Carp, 19
Carrots, 144
pudding, 179
soup, 14, 15
Cases, savoury, 203, 208
Castle puddings, 183
Cauliflower, 144
soup, 14
Caviar, hors d'œuvres, 2
savoury, 210
Celery, 145
soup, 14
Chantilly basket, 195
cream, 193
Char, 20
Charlottes, 195
fruit, 188, 189, 190
Chartreuse of fruit, 186, 188, 189, 191
game, 96, 98
meat, 56, 68
poultry, 84, 90
vegetables, 159
Chaudfroid of fish, 30
game, 95, 97, 98, 101, 103, 104
meat, 50, 57, 66
poultry, 81, 83, 89, 91
Cheese omelette, 164

Cheese savouries, 201
Cheese-cakes, 175
Cherry ice, 215
  jelly, 196
  mould, 190
  salad, 159
  tart, 175, 176
  tartlets, 174
Chestnuts, 146
  compotes, etc., 190
  cream, 192
  ice, 215
  pudding, 178
  savouries, 207
  soup, 14, 15
Chicken, entrées of, 78
  omelette, 164
  removes of, 122
  roast, 136
  soup, 7, 9, 11, 12, 13
  young, 124, 136
Chipolata boudin, 135
  croustade, 120
  garnish, 225
Chocolate cakes, 167, 168
  cream, 191, 194
  ice, 215
  pudding, 178, 182
  soufflé, 198
Choux pastry, 172
  cheese, 202
Ciunamon water ice, 216
Cocoanut meringues, 195
  pudding, 178
  soup, 16
Cod, 20
  salt, 21
Coffee cake, 167
  cream, 192
  custard, 194
  ice, 215
  pastry, 174
  pudding, 179
  soufflé, 198
College puddings, 183
Compotes of fruit, 186, 187, 189, 190
Consommés, 3
Crab, 39
  soup, 8
Cranberry ice, 215
Crayfish, 39
  sea, 39
  soup, 9
Creams, 191
  fish, 38, 40, 44
  fowl, 84
  game, 104
  ham, 78
  iced, 196
  savoury, 202, 206, 210
  veal, 56
  vegetable, 140, 150, 159
Crépinettes of eggs, 164
  fish, 39, 43
  meat, 49, 77
Croustades, chicken, 87
  fish, 45
  game, 101, 104
  meat, 50, 56, 58, 63, 68, 74, 77, 120
  savoury, 210
  sweet, 177, 183
Croûtes, fruit, 186, 187, 189, 191
  mushroom, 148
  oyster, 42
  savoury, 202, 204, 208
  truffle, 155
Cucumber, 146
  salad, 156
  soup, 14
Curaçao jelly, 197
  soufflé, iced, 200
Currant fritters, 184
    ice, 215
    tart, 175
  black, ice, 215
    jelly, 196
    mould, 190
    tart, 175
Custard, 193, 194
  fritters, 184
  pudding, 178, 182
  savoury, 202, 210

Dabs 21

Damson mould, 187
Darioles, 169
D'Artois, 173
Dates, 191
  pudding, 178
Dauphines, 174
Dormers, beef, 49
  chicken, 85
Duck, entrées of, 87
    removes of, 125
    roast, 136
  wild, entrées of, 100
    roast, 138
Duckling, 137
Dumplings, 177

Éclairs, 172
  savoury, 202
Eel-pout, 22
Eels, 21
  soup, 8
Egg-plant, 147
Eggs, 161
  canapés of, 210
  plovers', 164
  Scotch, 49
  soup, 4, 5, 9
Elderflower fritters, 184
Endive, 147
  salad, 156
  soup, 15
Epigrammes, lamb, 72, 73
  mutton, 66
  partridge, 98

Fanchonettes, 174
Fig compote, 190
  mould, 191
  pudding, 178
Fish entrées, 43
  savouries, 204-207
  soups, 5, 7, 8, 9, 10, 12
Flageolets, 142
Flounders, 22
Foie-gras, 87
Fondues, cheese, 201
  salsifis, 152
Forcemeat, liver, 59
Forcemeat pie, 113
Fowl, 122
  purée of, 13
Frangipane tart, 175
  tartlets, 174
Fricandeau, beef, 109
  veal, 111
Fritters, 184
  brain, 58
  egg, 164
  fish, 43
  game, 99, 105
  savoury, 202, 206
  soufflé, 185
  vegetable, 146, 148, 152, 153, 156
Fruit compotes, etc., 186
  creams, 192
  croûtes, 186, 187, 189, 191
  fritters, 184
  gâteaux, 187, 188, 189, 190, 191
  ices, 215, 216
  jellies, 196
  macédoine, 191
  sorbets, 217
  soufflés, 199, 200
  tartlets, 174
  tarts, 175, 176

Galantine of fowl, 125
  pheasant, 97
  rabbit, 131
  turkey, 128
  veal, 113
Game entrées, 91, 104
  omelette, 164
  pies, 134, 135
  soups, 7, 8, 9, 13, 15
Garnishes, 225
Gaufres, 172
Genoese cakes, 167
  pastry, 167
Giblets, 89, 90
  omelette, 165
  pie, 127
  pudding, 127
  soup, 8

Ginger cream, 152
ice, 216
pudding, 178
soufflé, 199
Goose, entrées of, 89
removes of, 126
roast, 137
Gooseberry cream or fool, 192
ice, 215
pudding, 177
St. Honoré, 190
tart, 175, 176
Grape ice, 215, 216
jelly, 198
tart, 175
Greengage croûtes, 187
tart, 175
Grenadins, beef, 47
veal, 54
Grouse, entrées of, 99
removes of, 133
roast, 137
soup, 8, 13
Gudgeon, 23
Guinea fowl, 137
Gurnard, 23

Haddock, 23
Hake, 24
Halibut, 24
Ham croûtes, 204
entrées of, 77
omelette, 164
removes of, 121
Hare, entrées of, 92
removes of, 129
roast, 137
soup, 8
Haricot of mutton, 63
of veal, 55
Haricot beans, 142
soup, 14
Hazel hens, 137
Herrings, 24
savouries, 206, 209
Hodge-podge soup, 11
Honey pudding, 179
Hors d'œuvres, 1

Iced creams, 196
pudding, 182
soufflés of chicken, 84
of fish, 45
of fruit, etc., 199
of ham, 78
Ices, cream, 214
Neapolitan, 216
water, 215, 216
Irish stew, 66

Jam fritters, 184
omelette, 165
puffs, 173
roll, 177
soufflé, 199
tartlets, 174
Jellies, aspic, with eggs, 164
fish, 22, 33, 39, 40, 44
foie-gras, 87
fowl, 84
larks, 104
meat, 57, 74
sweetbread, 62, 75
fruit, etc., 196
mushroom, 149
savoury, 205, 207
tomato, 154
John Dory, 25

Kabobs, Indian, 69
Kidney, calf's, 59
omelette, 165
sheep's, 69
soup, 8
Kiselle, 198
Kromeskies, 42, 105

Lamb, brains, 75
breast of, 119
cutlets, 71
ears, 75
entrées of, 71
feet, 74
forequarter of, 117
haunch of, 117
leg of, 118

Lamb, loin of, 118
neck of, 119
pie, 119
removes of, 117
saddle of, 118
shoulder of, 119
sweetbreads, 75
tails, 74
soup, 8
tongues, 75
Lamprey, 26
Lapwing, 137
eggs, 164
Larks, entrées of, 103
pies, 134
roast, 137
Lax, 2
Leeks, 147
Lemon ice, 215
jelly, 196
pudding, 178
soufflé, 198
Lentils, 147
soup, 15
Lettuce, 147
Leveret, 137
Lobster, 39
croûtes, 209
soup, 9

Macaroni, 211
pudding, 177
soup, 5, 13
Macédoine, fruit, 191
garnish, 225
jelly, 197
omelette, 165
salad, 156, 159
soup, 6
Maekerel, 26
Madeleines, 169
Maraschino blancmange, 194
cream, 192
jelly, 197
soufflé, 198, 199
Marinade, 221
Marmalade pudding, 179
Marrow, 50
Marrow croûtes, 209
Mayonnaise, eels, 22
fowl, 83
game, 104
lobster, 40
salmon, 30
soles, 33
vegetable, 159
Medlar jelly, 197
Melon ice, 216
Meringues, 194
cheese, 203
fruit, 183, 186, 187, 188, 190
tart, 176
Mince pies, 173
Mirepoix, 222
Mirlitons, 174
Mock-turtle soup, 8, 9
Morels, 147
Mulberry jelly, 197
Mullets, grey, 27
red, 27
Mulligatawny soup, 7, 8
Mushrooms, 148
croûtes, 148, 209
omelette, 164
Mussels, 41
soup, 9
Mutton, breast of, 117
broth, 11
carbonade, 67, 116
chops, 66
cutlets, 63
entrées of, 63
fillets, 67, 68
haunch of, 113
leg of, 114
loin of, 116
neck of, 115
pies, 117
pudding, 117
removes of, 113
saddle of, 114
shoulder of, 117
Southdown, 114
steak, 117

Noisettes of lamb, 73
of mutton, 67
Nougat, 191
Noyau cream, 192
ice, 215
jelly, 197

Oatmeal soup, 15
Olive hors d'œuvres, 2
omelette, 165
savouries, 204
Olives, beef, 48
veal, 56
Omelettes, 164
soufflées, 165
sweet, 165
Onions, 149
soup, 14
Orange compotes, etc., 190
cream, 192
fritters, 184
ice, 215, 216
jelly, 196, 198
meringue, 183
pudding, 178
tart, 176
Orange-flower cream, 192
ice, 214
Ortolans, entrées of, 104
roast, 137
Ox cheek, 51
pie, 110
soup, 8
kidney soup, 8
palates, 50
tail, 52
soup, 8
tongue, 110
entrées of, 51
Oysters, 1, 41
omelette, 165
savouries, 206
soup, 5, 9

Pancakes, 185
cheese, 202
chicken, 85
Pancakes, vegetable, 160
Parfait, 196
Parmesan omelette, 164
savouries, 201
Parsnips, 149
Partridge, entrées of, 97
removes of, 132
roast, 137
soup, 8
Pastry, almond, 169
choux, 172
Genoese, 167
puff, 170–172
rolled, 173
Pasty, Cornish, 69
venison, 129
Patties, beef, 49
cheese, 203
chicken, 84
crayfish, 39
foie gras, 87
game, 105
kidney, 70
lobster, 40
marrow, 50
mutton, 69
oyster, 42
shrimp, 43
tongue, 52
veal, 57
Peach, compotes, etc., 186
fritters, 184
ice, 215
tarts, 175, 176
Peahen, 137
Pears, compotes, etc., 189
custard, 194
fritters, 184
tart, 175, 176
Peas, 149
soup, 14, 15
Perch, 28
Pheasant, entrées of, 96
removes of, 131
roast, 137
soup, 8
Pies, beef, 109
calf's feet, 113

Pies, chicken, 125
forcemeat, 113
game, 134, 135
giblet, 127
grouse, 134
hare, 130
lamb, 119
lark, 134
mutton, 117
ox-cheek, 110
partridge, 133
pheasant, 132
pigeon, 129
pork, 120
rabbit, 131
sheep's head, 117
sucking pig, 121
veal, 113
Pig's ears, 78
feet, 78
Pigeon, entrées of, 90
removes of, 128
roast, 137.
Pike, 28
Pilau, fish, 45
fowl, 123
mutton, 68
of rice soup, 11
veal, 55
Pilchards, 28
Pineapple cream, 192
fritters, 184
ice, 215
jelly, 197
mould, 190
pudding, 178
Pintail, 137
Pistachio cake, 166
custard, 194
ice, 215
Plaice, 28
Plover, entrées of, 103
pies, 134
roast, 137
Plovers' eggs, 164
Plum compotes, etc., 187
jelly, 196
pudding, 177
Plum tart, 175
tartlets, 174
Pomegranate ice, 216
jelly, 197
Pork, chine of, 120
cutlets, 76
entrées of, 76
fillets, 77
leg of, 120
loin of, 120
neck of, 120
pies, 120
removes of, 119
saddle of, 119
salt, 120
sausages, 77
spare-rib of, 120
Potatoes, 150
salad, 156
soup, 12, 13
Prairie birds, 137
Prawns, 43
Profiteroles, 173
soup, 5
Prunes, 187, 191
Ptarmigan, 99
Puddings, 177
cold, 179, 181, 182, 183
fruit, 177, 178
ice, 182
game, 134, 135
giblet, 127
little, 182, 183
mutton, 117
plum, 177
rice, etc., 177
Puffs, jam, 173
Pullet, removes of, 122
roast, 137
Punch, 216
cream, 192
ice, 216
jelly, 197
Purées of fowl, 13
game, 13
rice, barley, etc., 15
vegetables, 13

Purées, dressed vegetable, 142, 144, 146, 147, 148, 149, 152, 155, 160
Purslane, 152

Quails, entrées of, 102
  pies, 134
  roast, 138
Quenelles, cheese, 202
  cream, 183
  fish, 41, 45
  fowl, 86
  game, 104
  ham, 78
  marrow, 50
  pheasant, 97
  potato, 151
  semolina, 184
  veal, 57
Quince jelly, 197
  and apple tart, 175

Rabbit, entrées of, 93
  removes of, 130
  roast, 138
  soup, 8, 13
Ramequins, 201
Raspberry cream, 192
  custard, 194
  ice, 215
  jelly, 197
  meringue, 190
Ratafia ice, 214
Rhubarb ice, 215
  tart, 175
Rice cake, 167
  cream, 192
  fritters, 184
  moulds, etc., 183
  pancakes, 185
  pudding, 177
  savoury, 212
  soufflé, 199
  soup, 5, 7, 11, 15
Roe, 19
  savouries, 207
Roebuck, entrées of, 92
  removes of, 129

Sago pudding, 177
  soup, 11, 12
Salads (*see also* MAYONNAISES), 156
  beef, 48
  cheese, 201
  cherry, 159
  fowl, 82, 83
  grouse, 99
  orange, 190
Salmon, 29
Salsifis, 152
Sandwiches, savoury, 211
Sardines, hors d'œuvres, 1
  savouries, 204
Sauces, 218
Sausages, Bologna, 1
  oyster, 42
  pork, 77
  veal, 56
Savarin, 167
Savouries, cases, 203, 208
  cheese, 201
  creams, 210
  croûtes, 202, 204, 208
  fish, 204
  jellies, 205, 207
  macaroni, 211
  rice, 212
  sandwiches, 211
  soufflés, 201, 207
  vegetable, 204, 207
  vermicelli, 212
Scallops, 41
Scotch broth, 11
  collops, 55
  eggs, 49
  woodcock, 208
Seakale, 152
Semolina cake, 167
  croquettes, 183
  pudding, 177
  quenelles, 184
  soup, 5
Shad, 31
Sheep's brains, 70
  head pie, 117
  soup, 11

Sheep's feet, 70
kidneys, 69
soup, 8
tails, 70
tongues, 70
Shovellers, 138
Shrimps, 43
savouries, 206
soup, 8
Skate, 31
Smelts, 31
Snipes, entrées of, 101
pies, etc., 134
roast, 138
Soles, 32
soup, 12
Sorbets, 216, 217
Sorrel soup, 15
Souché of fish, 23
Soufflés, 198
cheese, 201
fish, 38, 45
fowl, 84
game, 99
iced, fish, 45
fowl, 84
ham, 78
sweet, 199
meat, 57, 78
savoury, 207
vegetable, 145, 151, 154
Soups, chicken, 7, 9, 11, 12, 13
clear, 3-8
fish, 7, 8, 9, 10, 12
game, 7, 8, 9, 13, 15
maigre, 15, 16
purées of fowl, 13
game, 13
rice, etc., 15
vegetables, 11, 12, 13-16
thick, 7-16
Sparghetti macaroni, 212
Spinach, 153
croûtes, 209
soup, 13, 14
Sponge cakes, 168
pudding, 179
Sponge, orange, 190
Sprats, 31
Strawberry chartreuse, etc., 189
creams, 192, 194, 195
fritters, 184
gâteau, 170
ices, 215
jelly, 197
omelette, 165
soufflé, iced, 200
tartlets, 174
tarts, 175, 176
trifle, 195
Straws, bloater, 206
cheese, 203
potato, 151
tomato, 207
Sturgeon, 34
Sucking-pig, 121
Suédoises, 172
Sultana pudding, 178
Sweetbread, 60
lamb's, 75
Swiss roll, 168

Tapioca cream, 192
pudding, 177
soufflé, 199
soup, 5, 11, 12, 15
Tartlets, 174, 176
curried fish, 45
savoury, 203, 205
Tarts, 175
open, 175, 176
Tea cream, 192
ice, 214
Teal, entrées of, 100
roast, 138
Tench, 34
Tipsy cake, 169
Tomatoes, 153
omelette, 164
salad, 156, 159
savouries, 207
soup, 12, 13, 14
Tongue, calf's, 59
croûtes, 204
lamb's, 75
ox, 51, 110

Tongues, sheep's, 70
Trifle, 195
Trout, 34
Truffles, 154
  omelette, 164
Tunny, 35
Turbot, 35
Turkey, entrées of, 89
  removes of, 127
  roast, 138
Turnips, 155
  soup, 14
Turtle soup, 7

Vanilla blancmange, 194
  cream, 192
  ice, 214
  pudding, 178
  soufflé, 198, 200
  tartlets, 174
Veal, breast of, 112
  chump of, 110
  cream of, 56
  cutlets, 52
  entrées of, 52
  fillet of, 110
  knuckle of, 112
  loin of, 111
  neck of, 112
  pies, 113
  removes of, 110
  steak, 112
  tendons, 54
Vegetable chartreuse, 159
Vegetable curry, 169
  mayonnaise, 159
  omelette, 165
  pancakes, 160
  purées, 13, 160
Vegetable marrow, 155
  soup, 14
Venison, entrées of, 91
  hashed, 91
  haunch of, 129
  removes of, 129
  soup, 8
Vermicelli croquettes, 183
  pudding, 177
  savoury, 212
  soup, 5, 11

Wafers, 172
Watercress salad, 156
Weavers, 37
Welsh rare-bit, 210
Whitebait, 37
Whiting, 37
Whiting pollock, 38
Widgeon, 138
Wild duck, entrées of, 100
  roast, 138
Wine jelly, 197
Woodcocks, entrées of, 101
  roast, 138
  soup, 8

Yams, 156

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